

## **Historic, Archive Document**

Do not assume content reflects current  
scientific knowledge, policies, or practices.



a TS1975

• H1154

# ISSUANCES

of the

Meat and Poultry Inspection Program

January 1976



A

P

H

I

S

## CONTENTS

MPI Publications

Subscription Order Form

Bulletins

75-188, Checklist of  
Active Notices and  
Bulletins

Changes

76-1, Meat and Poultry  
Inspection Manual

76-1, Meat and Poultry  
Inspection Regulations

**UNITED STATES DEPARTMENT OF AGRICULTURE**

**Animal and Plant Health Inspection Service**

**Meat and Poultry Inspection Program**

**Washington, D.C. 20250**

## MPI PUBLICATIONS

**Issuances of the Meat and Poultry Inspection Program.** This publication contains selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. It is published monthly by the Issuance Coordination Staff, Technical Services, and is available, upon subscription, from the U.S. Government Printing Office.

Subscription for 1 year (12 issues) is \$9.00 in the United States and possessions, and \$11.25 in foreign countries; cost of each single copy is \$0.75.

**Meat and Poultry Inspection Manual.** This publication contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: \$16.50 in the United States and possessions, and \$20.75 in foreign countries.

**Meat and Poultry Inspection Regulations.** This publication contains regulations for slaughter and processing of livestock, poultry, as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$22.00 in the United States and possessions, and \$27.50 in foreign countries.

**Directory of Meat and Poultry Inspection Program Establishments and Officials.** It is published semi-annually and is available, upon subscription, from the U.S. Government Printing Office.

Subscription for 1 year (two issues) is \$7.60 in the United States and possessions, and \$9.50 in foreign countries; cost of one copy is \$3.80 in the United States and possessions, and \$4.75 in foreign countries.

### SUBSCRIPTION

Persons--other than MPI personnel--wishing to receive the above publications should send a completed MP Form 38, Subscription Order Form, or write to the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. Check or money order should be made payable to the Superintendent of Documents and should accompany the request.

### CORRESPONDENCE

Subscribers wishing additional information on subscriptions, such as change of address, number of copies, etc., should write to the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402.

Correspondence on the contents should be addressed to USDA, APHIS, MPI, Issuance Coordination Staff, Washington, D.C. 20250.

Correspondence by MPI personnel on the mailing and distribution should be addressed through the regional director, and by State personnel through the State program director and MPI regional director to USDA, APHIS, Administrative Services Division, Room 727-A, Federal Building, Hyattsville, Maryland 20782.

January 20, 1976







INFORMATION FOR: MPI Employees and Interested Parties

Checklist of Active Notices and Bulletins

This checklist includes active MPI Notices and Bulletins published on or before December 31, 1975. Those not appearing on this list (except those published in 1976) are obsolete and should be removed from active files.

NOTICES			BULLETINS (cont'd)		
Number		Distribution	Number		Distribution
Date	Subject	Codes	Date	Subject	Codes
39 8/7/71	Deletions, Modifications and other Changes to Existing Reports	ES 11-17	223 3/2/73	Disseminating Information	A,K,L,N,O, P,Q,T
90 4/29/72	Obsolete and Active Notices	ES-11 ES-16, ES 16-1, ES 17, 02010, 02013, 02039, 02255	225 3/7/73	Field Action Against Certified Laboratories and Plant Quality Control Systems	Q,P,T
			235 3/15/73	Nutritional Labeling	EA-ET, U-U-2
			237 3/16/73	Length of Training of GS-5 Food Inspector Trainees	Q
			239 3/21/73	New Performance Evaluation Plan	A,I,J
			251 3/30/73	Exports to Germany	Q,P
			263 4/6/73	Waste Disposal Permit	P,Q,U-2
			264 4/11/73	Criteria for Granting Inspection When There is Evidence of Questionable Activities by the Applicant as Specified in Section 401 of the FMIA or Section 18(a) of the PPIA	A-L,N-Q
77 10/18/72	Rescinding Approved Plant Control Systems	S-16,S 16-1, E 16-2,S-18 S-24	267 4/11/73	Protection, Care and Identification of Import Meat and Poultry Samples Subsequent to Their Inspection at the U.S. Point of Entry	Q,P,T,U-6
173 1/17/73	Instructions for MP Form 23-1, Objective Phase Residue Program	Q	303 5/22/73	Tenants in Official Establishments	Q,K,N
203 2/15/73	TB Sampling Program-- Necessary Coordination and Control to Insure Collection and Mailing of Samples According to States Schedules	Q (Except NC)	304 5/21/73	Use of Wood Pallets, Wood Dividers and Similar Equipment	A,I,J,L,O,P, Q,T,U-U-3
211 2/20/73	Net Weight Compliance	Q	335 6/25/73	Reproducing MPI Bulletins	Q
216 2/26/73	ADP Printouts	N	349 7/17/73	Use of FD&C Violet #1 as a Denaturing Agent	A,Q,P,S, U-U-2

BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
356 7/20/73	Analysis of Imported Canned Hams or Picnics for Maximum Internal Temperatures	M	450 10/12/73	Residue Monitoring--Area Supervisor's Responsibility	P,Q
367 8/1/73	Meat Trimmings	Q,P,T,U-U-2	456 10/19/73	Warm Cut-Up and Deboning of Poultry	Q
370 8/2/73	Distribution of Evaluation Incident Reports	N,K,A	503 12/5/73	Chemical Sanitizing of Mechanical Poultry Eviscerators	Q,P,S,U
388 8/10/73	Meat Trimmings	Q,P,T,U	505 11/6/73	Labeling of Formed Meat Products	Q,P,S,U-U-2
390 8/10/73	Frozen Product Surveillance	Q	506 12/6/73	Labeling Spices, Flavorings, and Colorings	Q,P,S,U-U-2
392 8/10/73	Cured Meat Product Labeling	Q,P,T,U-U-2	542 12/26/73	Labeling USDA Specification Product	Q,P,T,U-U-2
393 8/14/73	Swine Vesicular Disease	Q	547 12/26/73	FDA/USDA Cooperative Program, Illegal Residues in Meat and Poultry	Q,P,T,U-U-2
398 8/16/73	Percentage Labeling Guidelines	Q,P,T,U-U-2	549 12/28/73	Updating the Directory	I-T,U-U-6
403 8/20/73	Sampling Problem - Objective and Seletive Phase Residue Programs	Q	553 1/2/74	Extension of Time for Cured Meat Product Labeling	Q,P,T,U-U-2
406 8/21/73	Labeling - Nitrates Omitted from Product Formulae	Q,P,T,U-U-2	563 1/2/74	Labeling Frozen Dinners	Q,P,T,U-U-2
407 8/23/73	Import Certification	Q,P,T,U-6	580 1/17/74	Handling of Trans-Temp Shipping Containers	Q
418 8/31/73	Labeling Standards for Certain Cooked Sausages	Q,P,T,U-U-2	586 1/24/74	Certified Pork--Trichinae Control by Refrigeration	Q,P,T,U-U-2
424 9/13/73	Form MP-22, Chemical Laboratory Analysis	Q,P,T,U-2,M	587 1/24/74	Improving Communications with Key Field Personnel	A,EI,EJ
429 9/18/73	Labeling in Spanish for Products Distributed Solely in Puerto Rico or Foreign Countries	Q,T,U-U-1	597 1/29/74	Custom Slaughtering and Preparation of Carcasses of Equines	Q,P,U-2
440 10/3/73	MPI Responsibilities in Retail Stores	N,Q,U-2	602 2/7/74	Submitting Quality Control Programs for MPI Approval	Q,P,T,U
446 10/9/73	Review of State Compliance Activities	N,Q	603 2/7/74	Substituting Form MP-23 for MP Form 23-1	Q,P,T
447 10/4/73	Further Classification of Calves Sampled for Antibiotics Under Objective Phase	Q	605 2/7/74	Meat Exports to Italy	P,Q,S,U-U-2
449 10/12/73	MPI Directive 920.1 Procedure for Submitting Label Applications	Q,P,T,U	608 2/12/74	Poultry in Standardized Meat Products	Q,P,T,U-U-2
			609 2/12/74	Exports of Fresh and Processed Poultry to the Federal Republic of Germany	P,Q,T,U-U-1
			610 2/11/74	A P H I S	EA,EK,EL,EN,EO,EP,EQ,R,T



BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
611 2/14/74	Exports of Horsemeat to the United Kingdom	P,Q,T,U-U-1	742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	Q,T,U-U-2
616 2/22/74	MPI Bulletin 367	Q,P,T,U-U-2	744 6/24/74	Giblet Wrapping Paper	A,I,J,L,P,Q, S,U,U-2
619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	Q	752 7/8/74	Recent Outbreak of Ornithosis in Turkeys	A-Q,S,T, U-U-2
629 3/5/74	Sorbitol in Cooked Sausages	Q,P,T,U-U-2	760 7/12/74	Cysticercosis - Reporting of Infected Carcasses and Submission of Specimens	Q,P,S
630 3/8/74	Amendment to MPI Bulletin 240	Q,P,T,U-U-2	764 7/19/74	Submission of Samples for Biological Residue Analysis	T,M,Q,P,U-6
648 3/20/74	Sampling Method for Establishment Not Using the Online Plan for Ready-to-Cook Young Chickens	Q,P,T,U-U-2	766 7/22/74	Exports of Poultry Products to Greece	Q,P,S
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	Q,P,T,U-U-2	782 8/2/74	Exports of Fresh Poultry to the United Kingdom	P,Q,S,U-U-1
653 3/22/74	The Energy Situation	Q,P,T,U-U-2	783 8/6/74	Use of Metal Staples for Packaging Meat and Poultry	Q,P,T,U-U-2
656 4/1/74	Identification of Certain Nitrite and/or Nitrate	Q,P,T,M,U-U-2	784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	All MPI Codes
661 4/3/74	Issuances	EA-EL	787 8/14/74	Exports of Live Cattle, Sheep, and Beef/Mutton/Lamb	A-Q,U-U-2, U-6, 34003, 34006
670 4/12/74	Operations, Procedures and Equipment	Q,P,T,A,I,J, K,L,M,N,O	791 8/23/74	Exports of Meat and Meat Byproducts Derived from Cattle and Sheep and Meat Food Products Containing Meat and/or Meat Byproducts Derived from Cattle and Sheep to Canada	P,Q,T,U-U-1
679 4/17/74	Temperature Requirements for Certain Uncured Beef Products	Q	794 8/26/74	Neck Cracking for Mechanical Evisceration	P,Q,S,U
700 5/9/74	The Use of MPI Residue Sample Boxes by Industry	Q,P,T,U-U-1	799 9/3/74	Use of Type Claim 6 on the Travel Voucher, Form AD-616	EA,EI,EJ,EM
724 6/6/74	Training in Field Operations	EA,EK,EL,EN, EO,P,Q,T	800 9/4/74	Procedures for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Dry-Cured Pork Products	Q,P,T,U,U-2
727 6/11/74	Shipment to Military in Germany	Q	805 9/9/74	Canned Mortadella from Italy	P,Q,S
730 6/13/74	Annual Labeling Changes	EA-ET,U-U-6	806 9/9/74	"Refuse Entry" - Distribution of MPI Form 410	Q
734 6/14/74	Hold and Test Restriction on Imports from Establishment 16, Australia	Q	809 9/10/74	Perishable, Heat Processed Canned Meat Products	Q,P,S,U-U-2
737 6/24/74	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	Q			

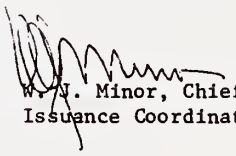
BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
811 9/10/74	Exports of Sheep/Lamb (Including Byproducts) and Products Containing Sheep/ Lamb (including Byproducts) to Canada	S,U	900 12/4/74	Notice of Promotion	A,Q (Western Region Only) K,N
813 9/13/74	Poultry Grade Designations	Q,P,S	901 12/4/74	DES Sampling Requirements	S,Q,P,U-U-1
816 9/16/74	Nutrition Labeling	All MPI Codes	904 12/9/74	Exports of Meat and Meat Products to the United Kingdom	P,Q,S,T,U, U-1,U-6
817 9/18/74	Imports from Panama	P,Q,T,U-6	911 12/24/74	Labeling Spices, Flavorings, and Colorings	Q,P,T,U-U-2
818 9/18/74	Availability of Residue Test Results to Official Plants	Q,P,T,U-U-2	75-1 Undated	Reimbursable Rate for Labora- tory Services	M,Q,U-U-2
822 9/26/74	Calendar Date Approval Procedures	EA-ET,U-U-6	75-2 1/2/75	Exports of Fresh and Proc- essed Poultry to the Federal Republic of Germany	P,Q,T,U-U-1
828 9/30/74	Imports from Spain	P,Q,T	75-3 1/2/75	Control of Canning Operations Conducted at Official Estab- lishments	Q,P,S,T, U-U-2
837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	P,Q,S,T,U, U-2	75-4 1/2/75	Flexible or Semirigid Retortable Packages	P,Q,S,T, U-U-2
842 10/18/74	Imports	P,Q,T,U-6	75-13 1/20/75	Handwashing Facilities	P,Q,S,U
848 10/24/74	Appointments to STS' EEO Advisory Committee	EA,EI,EJ,EM	75-14 1/20/75	Potted Meat Food Product	Q,P,S,T, U-2
860 11/1/74	Certification of Imports from Establishment 1822, Argentina	P,Q,T,U-6	75-19 1/29/75	Preparation of Mechanically Deboned Meat and Mechanically Deboned Meat Fatty Tissue	Q,P,S, U-U-2
865 11/6/74	Preparation of Mechanically Deboned Meat and Mechanically Deboned Meat Fatty Tissue	Q,P,S, U-U-2	75-22 Undated	Program For Change	EA,EI,EJ,EM
872 11/13/74	Partially Defatted Chopped Beef, Partially Defatted Chopped Pork, Partially Defatted Beef Fatty Tissue and Partially Defatted Pork Fatty Tissue	Q,P,S,U-U-2	75-23 2/5/75	Mandatory Diethylstilbestrol (DES) Certification	S,U-U-2
873 11/13/74	Airmail Shipment of Residue Samples	Inadvert- ently Omitted	75-27 2/7/75	Exports to Sweden	A-Q,S, U-U-2,U-6
888 11/21/74	Nutrition Labeling	P,Q,T,U-U-2	75-29 2/11/75	Labeling Required Features	P,Q,S,U-U-2
			75-30 2/14/75	Mechanically Deboned Poultry and Poultry Meat	P,Q,S,T, U-U-2
			75-31 2/18/75	Late Salary Checks	A-O,P,Q,S,T

BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
75-32 2/21/75	Meat Exports to Great Britain	P,Q,S,U-U-6	75-65 Undated	Vacancy Announcements	EA,EI,EJ,EM
75-33 2/25/75	Exports of Meat and Meat Products to the United Kingdom	P,Q,T,U-U-1	75-66 4/9/75	Export of Meat and Meat Products to the United Kingdom	A-O P,Q,T,U-U-1
75-34 2/28/75	Exports of Meat and Meat Products to the United Kingdom	P,Q,T,U-U-1 A - O	75-67 4/10/75	Occupation Emphasis in Illness Cases	A-O,P,Q S,T
75-36 2/28/75	Exports of Fresh and Processed Poultry to the Federal Republic of Germany	P,Q,T,U-U-1 A thru O	75-69 4/17/75	Reactivation of MPI Bulletin 11	A-O,P, Q,S,T,U,U-1
75-38 3/3/75	Travel Vouchers	A-O P,Q,S,T	75-70 4/24/75	Status Report, National Cooperative Improvement Committee Recommendations	A-O P-T
75-42 3/7/75	Exports of Meat and Meat Products to the United Kingdom	A-O P,Q,T,U-U-1	75-72 4/28/75	Tenants and Subsidiaries	A-Q, S,T,U, U-1,U-2
75-43 3/7/75	DES Certification Information	A-O P,Q,S,U,U-1, U-2 Others by ISR	75-73 4/30/75	Export of Fresh and Processed Poultry to the Federal Republic of Germany	A-O, P,Q,T,U-U-1
75-44 3/10/75	Exports of Meat and Meat Products to the United Kingdom	P,Q,T,U-U-1 A-O	75-74 5/1/75	Export of Meat and Meat Products to the United Kingdom	A-O, P,Q,T,U-U-1
75-45 3/14/75	"Catalo" and "Beefalo"	P,Q,S,U,U-1 U-2 A-O	75-75 5/12/75	Imports from Establishment 2067 - Spain	A-O, P,Q,T,U-6
75-46 3/14/75	Pork Liver Exports to Great Britain (UK)	A-O P,Q,S,U-U-1	75-79 5/19/75	Exports to Sweden	A-Q,S,U-U-2, U-6
75-47 3/14/75	Labels--Canned Whole Poultry	P,Q,S,U A-O	75-80 5/19/75	Protein Multiplier Change in the Chemistry Laboratory Guidebook	A-O P Others by SS
75-50 3/17/75	Export of Meat and Meat Products to the United Kingdom	P,Q,T,U-U-1 A-O	75-88 6/5/75	Export of Meat and Meat Products to the United Kingdom	A-O P,Q,T,U-U-1
75-51 3/18/75	Emergency Situations	EA,ET,U	75-90 6/9/75	Plastic Tag Fasteners on Carcasses Exported to Canada	A-O, P, Q,S,T,U
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	A-O P,Q,S,T,U, U-2	75-94 6/16/75	Blueprint Submission	A-O,P,Q,S,U (Issuances)
75-59 4/1/75	Policy Change Concerning Certain Sales by Exempted Retail Stores	A-O P,Q,U-2	75-97 6/19/75	Diagnostic TB Project	A-O, P,Q,S
75-64 4/7/75	Hold and Test Restriction on Imports from Establishment 1822, Spain	A-O P,Q,T,U-6, M	75-98 6/23/75	STS Financial Data Codes for Fiscal Year 1976	EA,EI,EJ,EM



BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	A-O, P, Q,S,U	75-138 9/25/75	Reduced Verification Testing for Fat and Added Water	A-O,P, Q,S,T
75-101 7/2/75	Submission of Samples for Biological Residue Analysis	A-O P,Q,S,T	75-139 9/26/75	Export of Cooked Poultry Product to Denmark	A-O,P, Q,S,T,U
75-105 7/15/75	Asbestos Filters	A-O,P, Q,S,U,U-2	75-140 9/26/75	Export to the Netherlands	A-O,P, Q,T,U,U-6
75-106 7/15/75	Canadian Label Requirements	A-O,P, Q,S,U,U-1	75-141 10/2/75	Temperature Requirements for Certain Uncured Beef Products	A-Q,P, Q,S,T,U-U-2
75-108 7/18/75	Labeling Standardized Products Pork, Beef, or Breakfast Sausage	A-O,P, Q,S,T,U,U-2	75-142 10/2/75	Acidified Low-Acid Ingredients in Meat and Poultry Products	A-O,P, Q,S,U,U-2
75-109 7/23/75	Position Management Review STS Chemistry Functions	EA,EI,EJ,EM	75-143 10/2/75	Export of Horsemeat to Italy	A-O,P, Q,S,T,U-U-6
75-110 7/23/75	Export of Horsemeat to the United Kingdom	A-O,P, Q,S,U-U-6	75-144 10/2/75	Recall of Canned Pimientos from R.E. 39.721, Spain	A-O,P, Q,S,U,U-2
75-115 8/1/75	Export of Fresh and Processed Poultry to the Federal Republic of Germany	A-O,P, Q,S,U,U-1	75-146 10/14/75	Recall of Canned Pimientos from R.E. 39.612 and R.E. 30.745, Spain	A-O,P, Q,S,U,U-2
75-117 8/4/75	Export of Meat and Meat Products to the United Kingdom	A-O,P, Q,S,U,U-1	75-147 10/14/75	Bovine Tuberculosis Eradication Program	A-O,P, Q,S,T
75-122 8/8/75	Imitation Cuts of Meat	A-O,P, Q,S,U,U-2	75-148 10/14/75	Labeling Proprietary Mixtures	A-O, P,Q,S, T,U,U-2 (Issuances)
75-123 8/26/75	Export to Greece	A-O,P, Q,S,U	75-149 10/17/75	Preparation of AD 281's	EA,EI,EJ,EM
75-124 8/26/75	Exports to Sweden	A-O,P, Q,S,U	75-150 10/17/75	APHIS Skills Development	EJ
75-125 8/26/75	Recall and/or Embargo on Imported Canned Pimientos and other Acidified Canned Foods	A-O,P, Q,S,U,U-2	75-151 10/16/75	Automated Mailing System	M01-M06 by IC M90(M07, M08,M09,M10) by AMCS
75-126 8/26/75	Action Plan for Progress in EEO - FY-76	EA,EI,EJ,EK, EL,EM,EN,EO	75-152 10/17/75	Hold and Test Restriction on Imports from Establishment F-105, Belgium	A-O,P, Q,S,T,U-6
75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	A-O,P, Q,S,T,U-U-2	75-153 10/21/75	Canadian Export Certificates	A-O,P,Q, S,T,U-U-1
75-131 9/9/75	Review and Report of Accusations Against Inspection Personnel	A-O,P, Q,S,T,U	75-154 10/21/75	Export of Meat and Meat Products to the United Kingdom	A-O,P, Q,T,U-U-1
75-132 9/12/75	"Jerky" Products Exported to Japan	A-O,P, Q,S,U,U-1	75-157 10/21/75	Weekly Code Numbers for Form MP-404	A-O,P, Q,S,T,U
75-135 9/17/75	Export of Fresh Pork to the United Kingdom for U.S. Military Facilities	A-O,P, Q,S,U,U-1			

BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
75-158 10/29/75	Bratwurst	A-O,P, Q,S,U,U-2	75-176 12/10/75	Awards Calendar	A-O,P, Q
75-159 11/7/75	USDA College Study Program FY 1976	Limited	75-177 12/10/75	Export to Canada	A-O,P, Q,S,U
75-161 11/12/75	Export to Great Britain (U.K.)	A-O,P, Q,S,T,U	75-178 12/10/75	Export to Japan of Product Containing Meat and Poultry	A-O,P, Q,S,U
75-162 11/17/75	Meat and Poultry Export Certification	A-O,P, Q,S,T	75-179 12/10/75	Imports	A-O,P, Q,U-2,U-6
75-163 11/18/75	Recall and/or Embargo on Imported Canned Pimientos and other Acidified Canned Foods	A-O,P, Q,S,U,U-2	75-181 12/16/75	Restructuring MPI Head- quarters	A-O,P, Q,S,T,U,U-2
75-164 11/19/75	Hold and Test Restriction on Imports from Establishment 13, Argentina	A-O,P, Q,S,T,U-6	75-182 12/16/75	Lifting of Restriction on Imports from Ests. SIF-1 and SIF-2, Brazil	A-O,P, Q,S,T,U-6
75-165 11/19/75	Lifting of Restriction on Imports from Est. 640, Australia	A-O,P, Q,S,T,U-6	75-183 Undated	Safeguarding U.S. Government- owned Equipment and Personal Belongings	EA,EI,EJ,EM
75-166 11/19/75	Lifting of Restriction on Imports from Est. 1, Haiti	A-O,P, Q,S,T,U-6	75-184 12/29/75	Proposed Artificial Color Penetration (ACP) Study	A-O,Q
75-167 12/1/75	Export to Belgium	A-O,P, Q,S,U	75-185 12/29/75	National Cooperative Improve- ment Committee Recommenda- tions	A-O,P, Q,S,T
75-168 12/1/75	Date of Processing Poultry Products	A-O,P, Q,S	75-186 12/29/75	Personnel Assignment Changes	A-O,P, Q,S,U,U-2
75-169 12/4/75	Task Force -- MPI Manage- ment and Communication System	Limited	75-187 12/29/75	Export of Casings to South Africa	A-O,P, Q,S
75-170 12/8/75	Hold and Test Restriction on Imports from Est. 1822, Argentina	A-O,P, Q,S,T,U-6			
75-171 12/10/75	Lifting of Restriction on Imports from Est. A/IV/17, West Germany	A-O,P, Q,S,T,U-6			
75-172 12/10/75	Lifting of Restriction of Imports from Est. 1921, Argentina	A-O,P, Q,S,T,U-6			
75-173 12/10/75	Lifting of Restriction on Imports from Establishments TIF-12 and TIF-23, Mexico	A-O,P, Q,S,T,U-6			
75-174 12/10/75	Task Force -- Forms and Reports Reduction Campaign	Selective			
75-175 12/10/75	Fresh Meat Branding Inks	A-O,P,Q,S,U, U-2 (Issuances)			

  
W. V. Minor, Chief  
Issuance Coordination Staff







UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250



MEAT AND POULTRY INSPECTION MANUAL

**CHANGE:** 76-1

Maintenance Instructions

January 1976

Remove Page	Insert Page	Numbered
23 and 24	23 and 24	76-1
211 and 212	211 and 212	76-1
235 and 236	235, 236, and 236a	76-1
253 and 254	253 and 254	76-1
257 thru 260	257 thru 260a	76-1

Pen-and-Ink Changes

Page 91, chart 11.1, under reduced inspection, line one, change "10" to "15."

Page 94, table 11.8, under critical, major, and total, change "2" to "1," "3" to "2," "5" to "4," "6" to "5," "14" to "12," and "15" to "13."

Page 238, left column, under line 18, add "(11) Pharmaceutical products. Issue MP Form 17."



### 8.12 MAINTENANCE AND SERVICE AREAS

Adequate housekeeping and sanitation are vital in these areas.

Boilers must be adequately isolated from edible product departments.

### 8.13 WELFARE FACILITIES

#### (a) Sanitary Maintenance

Eating areas, locker rooms, showers, toilets, handwashing facilities, etc., shall be clean. They shall be constructed, equipped, and maintained to prevent entrance, hiding, and breeding of insects and rodents. An adequate janitorial service shall be regularly scheduled.

#### (b) Clothing Storage

Adequate and appropriately located receptacles must be provided for dirty clothing.

Clothing, footwear, personal equipment, etc., shall be clean and dry to prevent odors and vermin attraction.

Overcrowding (more than one person to a locker) should be prohibited since it is difficult to keep overcrowded lockers clean and cockroach free.

#### (c) Locker Inspection

Welfare rooms and lockers must be examined by plant management and inspector at least monthly. Since many lockers are locked, a schedule must be established so all are left open for inspection.

Locker inspection should determine whether lockers are adequate, clean, and in good repair. Lockers needing repair or replacement should be identified to plant representative and corrective action should be established. All information should then be recorded on Form MP 455.

#### (d) Restrooms

Sanitation must be maintained in these rooms. Toilets and urinals must be clean and functional. Floors

contaminated with human wastes require immediate rejection of entire room.

#### (e) Eating Areas

Food and beverages must not be consumed or carried into product handling and storage areas. Disposable food and beverage containers must be discarded in waste containers.

---

## PERSONAL HYGIENE

### Subpart 8-C

(Regs: M-308; P-Subpart H)

---

Personnel with clean hands, clothing, and good hygienic practices are essential to the production of clean and wholesome products.

### 8.16 WEARING APPAREL

#### (a) Garments

All garments (coats, frocks, etc.) shall be clean, in good repair, and of readily washable material. Street clothes shall be covered while handling exposed edible product. Clothing that becomes soiled or contaminated during the workday shall be changed as often as necessary. White or light-colored garments are desirable.

#### (b) Head Covering

All persons working where exposed product is handled must wear suitable head coverings to prevent hair from falling into the product.

#### (c) Aprons, Wrist Guards

Safety devices, such as aprons, wrist guards, etc., shall be of impervious material, clean, and in good

repair. Persons handling edible products shall not wear leather aprons, wrist guards, or similar devices unless clean, washable coverings are used over them.

#### (d) Gloves

When during post-mortem inspection it becomes necessary for the inspector to wear gloves, such gloves should be of the surgical type.

Cotton gloves worn by persons handling edible product should not have dyed cuffs that may contaminate product and should be replaced when contaminated.

- \* Mesh gloves or guards must be
- \* cleaned and sanitized when contaminated and at the end of daily operations. If such gloves are worn by
- \* eviscerators and head or bung drop-
- \* pers, they shall be covered with
- \* gloves of impervious material. Mesh
- \* gloves must be promptly replaced if
- \* the links are broken or missing.

Light-colored rubber or plastic gloves may be worn by product handlers, provided they are clean and in good repair.

#### (e) Jewelry

Persons handling exposed product or working in processing departments shall not wear loose jewelry, earrings, brooches, high crowned rings, and wrist watches. Plain-band rings and pierced-ear type earrings without sets are exceptions.

#### (f) Tinted Glasses

Inspectors shall not wear glasses with tinted lenses during inspection, unless prescribed by licensed ophthalmologist or optometrist for color deficiency.

#### (g) Badges, Buttons

Persons handling products should not wear badges, decorative buttons, identification cards, etc. However, necessarily worn similar articles must be so attached to prevent accidental inclusion in product.

#### (h) Footwear

Shoes and boots should be appropriate for operations and, in most cases, of impervious material.

Eviscerator's boots. Persons working on moving top tables shall wear white or otherwise identifiable impervious boots, worn only on the table and adjacent boot cleaning compartment. They must use other footwear when walking to and from working area. To prevent contamination splash to viscera, carcasses, and table, such persons must clean and sanitize contaminated aprons, knives, or footwear in boot cleaning compartment.

#### (i) Personal Equipment

Cloth or twine wrappings on implement handles and web belts are not permitted.

### 8.17 INSANITARY PRACTICES

#### (a) Use of Tobacco

Program or plant employees must not smoke or use tobacco in areas where edible products or ingredients are handled, prepared, or stored, or where equipment and utensils are washed. If a plant has additional restrictions on smoking, MPI employees must observe them.

#### (b) Various Insanitary Practices

When handling edible product, scratching the head, placing the fingers in or around the nose or mouth, sneezing or coughing on product, etc., are prohibited.

#### (c) Restroom - Visit

All employees shall remove their aprons, scabbards, steels, knives, guards, etc., before entering toilet and urinal rooms.

#### (d) Hand Cream

Hand creams or lotions shall not be used by product handlers. However, they may be used in dressing and toilet rooms by persons leaving the plant.



Chart 20.1 - Forms, cont.

Form	Use	Copies	Submittal	Distribution	Other Information
++MP 70, Animal Health Certificate for Importation of Slaughtered Domestic Poultry	Export to the Federal Republic of Germany	4	Completed by plant and MPI veterinarian. Upon completion	Same as MP 506	See form
++MP 81, Certificate Which Must Accompany Imported Frozen Meats, Offals, Poultry, Animal Products and Products of Animal Origin	Export to France	4	Completed by plant and MPI veterinarian. Upon completion	Same as MP 412-3	See form
++MP 82, Sanitary Certificate (Poultry)	Export to France	4	Completed by plant and MPI veterinarian. Upon completion	With shipment	See form
++MP 112, Laboratory Specimen Receipt	When specimen released to private or commercial laboratory	3	For each sample or composite	See form	
* MP 132, Application for Label Approval	As required	3	By plant for each label	STS-LP Gov. office	See form *
++MP 215, Condition of Reinspected Poultry	At slaughter plants	1	Daily. At least weekly, if no floorman or grader present	Gov. office	Proc. plants: use for inspection of product for condition
MP 401, Application for Federal Meat and Poultry Inspection	To obtain Federal inspection	4	Upon request for inspection. Completed by applicant	See form	Complete all sections. If not applicable, enter "N/A"; if negative, "No" or "None".
+MP 402-1, Summary of Ante-Mortem Examination	Ante-mortem inspection	1	Upon completion	Gov. office	Optional
+MP 402-2, Identification Card--Ante-Mortem	U.S. suspects	1	Upon completion	Gov. office	Reverse side use - optional
+MP 403, Ante-Mortem and Post-Mortem Inspection Summary	Ante-and post-mortem inspection	3	Upon completion slaughter day	DPC, Chicago-orig. Local Market News-duplicate, Gov. office-triplicate	See sec. 20.11
+MP 403-4, Method of Slaughter Report	Slaughter plant; each species slaughtered	1	Annually. July 1-5 by VMO	STS-TS	Submit immediately when slaughter method changes
+MP 403-6, Final Post-Mortem Disposition of Retained Carcasses and Parts	For suspects and retained carcasses	1	Prepared by VMO	Gov. office	Separate form for tuberculosis reactor; see sec. 20.12

Chart 20.1 - Forms, con't.

Form	Use	Copies	Submittal	Distribution	Other Information
+MP 403-7, Certificate of Ante-Mortem or Post-Mortem Disposition of Tagged Animals	Slaughter plant	2	Upon plant request; by VMO	Plant-orig. Gov. office-copy	Accountable, keep under security. Record only official (USDA) tags--U.S. Suspect, U.S. Retained, reactor, backtags, etc.
MP 403-10, Application and Permit to Obtain Specimens from Official Meat Establishments	Release of specimen(s)	3	Completed by applicant. Submitted to inspector in charge	See form	Only items specified on form may be removed
+MP 404, Processing Operations at Official Establishments	Completed by management of proc. operations	3	Weekly; to inspector in charge	Chicago - orig. Gov. office-copy plant - copy	See sec. 20.13
+MP 406-2, Daily Report of Denaturing and Tanking	For cond. carcasses and/or parts	1	Optional Completed as required by area supervisor	Gov. office	Record tag and/or seal numbers, sealing and seal breaking time, inspector's name
+MP 406-3, Daily Report of Handling Meats Passed for Cooking	For carcasses and/or parts passed for cooking	1	Daily	Gov. office	
+MP 407, Meat and Meat Food Products Condemned on Reinspection and Destroyed	For product cond. on reinspection by the inspector	2	Upon completion	DPC, Chicago-orig. Gov. office-copy, Plant - A copy may be obtained upon request	Not used for repayment or claim adjustment between plants. Negative report not required See sec. 20.14
+MP 407-4, Materials Rejected for Use	For each material rejected	2	Upon completion	DPC, Chicago-orig. Gov. office-copy	Circle one code no. for each group. Describe material, cause of rejection, disposition and agency notified; See sec. 20.15
+MP 408, Request and Notice of Shipment of Sealed Meats	Product shipped under seal	4	Upon completion	Destination inspector-orig. Inside sealed car-copy. Gov. office-copy	May be modified to cover shipment of product for further processing
+MP 409-1, Permit to Return Alleged Unsound Product	Alleged unsound product	3	Upon completion	See MR-325.10	Identifies and permits return of alleged unsound product to official plant
+MP 410, Imported Meat and Meat Food Products. Application and Report	Inspection of imported product	8	Upon completion	See form	
+MP 410-10, Official Veterinary Certificate of Wholesomeness	Export of fresh meats to Germany	1	Upon completion	With shipment	Fresh meat and edible organs

## Chart 22.1 - Inedible certificate

<b>UNITED STATES DEPARTMENT OF AGRICULTURE</b> <b>ANIMAL AND PLANT HEALTH INSPECTION SERVICE</b> <b>MEAT AND POULTRY INSPECTION PROGRAM</b> <b>WASHINGTON, D. C. 20250</b>	
Date _____	
Plant No. ....	Place.....Date.....
Name and Address of Consignor.....	
Name and Address of Consignee.....	
<p>I.....hereby certify that the following described shipment consists of products which were obtained from poultry carcasses that received ante-mortem and post-mortem veterinary examination and were found to be free of diseases and/or conditions which would render the product unfit and that they have been handled and prepared in a clean and sanitary manner under the Poultry Products Inspection Act and regulations of the United States.</p>	
Kind of Product and Denaturant	Amount and Weight
_____	_____
_____	_____
_____	_____
Shipping Marks _____	
Inspector's Signature _____	

shall apply to VS for inspection under Certification Service for inedible Animal Byproducts. At VS request, MPI will do such inspection on reimbursable basis.

The following certification is required:

(1) Exporter. He shall certify that (1) product was subjected to a combined heat treatment of not less than 210° F. for at least 3 hours and 230° F. for 30 minutes; (2) the shipment originates in and is shipped directly from USA; and (3) product is in new bags (for shipments other than bulk).

(ii) Inspector. He shall make the following statement on a letterhead type certificate:

"This product is from a federally inspected plant with facilities to process product as described in the shipper's declaration."

Charges for service should be billed to VS.

#### 22.24 CHILE Poultry Products

Issue Form MP 506. The following statement shall be placed on departmental letterhead and attached to the export certificate:



"This will certify that a lot of approximately \_\_\_\_\_ (pounds) of \_\_\_\_\_ (kind of poultry) covered by U.S. certificate number \_\_\_\_\_ has been processed under strict sanitary conditions and was inspected for wholesomeness by the United States Department of Agriculture at time of slaughter. This inspection was carried out under the supervision of Federal veterinarians and each carcass, including its organs, was passed and certified as being free from evidence of communicable disease and is otherwise wholesome, sound, healthful, clean, and fit for human food."

\_\_\_\_\_  
Official Veterinarian

## 22.25 COLOMBIA

### Meat Products

Lard. Issue MP Form 412-7 in five copies. Fifth copy is for inspector's file.

Certificate should be visaed by consul of that country.

## 22.26 CZECHOSLOVAKIA

### Meat Products

Lard. The following certification, on reverse of regular export certificate or on departmental letterhead stationery, may accompany lard:

1. Originates from hogs found to be healthy before, during, and after slaughter, and that the meat, including fat, is suitable for human consumption without any restrictions.

2. Antioxidants were not used in producing lard.

veterinarian stating:

1. The product described herein was produced under official inspection.

2. Only (species) meat was used in the product which was from birds examined under official inspection before and after slaughter and were found suitable for human food.

3. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

4. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

Item 4 can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.\*

The above certification statements are to be typed in the "remarks" block of MP Form 506. Available space above the "remarks" block may be used also.

Danish officials will accept poultry products cooked to an internal temperature of 160° F. as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA),	
butylated hydroxytoluene (BHT), propyl	
gallate-----	50 mg/Kg
Citric acid, monoisopropyl citrate,	
monoglyceride citrate-----	50 mg/Kg
Algin, carrageenan, carboxymethyl,	
cellulose (cellulose gum), vegetable	
gums, methyl cellulose-----	5 gm/Kg
Anatto, carotene-----	200 mg/Kg
Nitrites, sodium or potassium	
nitrate-----	50 mg/Kg

## \* 22.26-A DENMARK

### \* Poultry Products

\* Cooked poultry products may be exported, provided:

- \* a. They are packed in containers bearing official inspection mark.
- \* b. Each shipment is accompanied by a health certificate signed by an MPI

- \* Ascorbic acid, erythorbic acid,
- \* sodium ascorbate, sodium erythorbate
- \* -----500 mg/Kg
- \* Acetylated monoglycerides, diacetyl
- \* tartaric acid esters of mono-and
- \* diglycerides, mono-and diglycerides
- \* (glycerol palmitate, etc.)--- 5 gm/Kg
- \* Disodium inosinate, disodium
- \* guanylate----- 50 mg/Kg
- \* Monosodium glutamate----- 3 gm/Kg
- \* Phosphates listed in section 381.147
- \* (f)(3) of the poultry inspection
- \* regulations----- 5 gm/Kg

livers must be inspected as follows:

1. Open bile duct by usual method.
2. Make a transverse incision across omasal impression of liver's visceral surface, sufficiently deep to cut smaller branches of bile duct.
3. Make a second transverse incision across liver's visceral surface from beside and below caudate lobe, cutting smaller branches of bile duct.

Note: This procedure is as required on beef and sheep livers for Germany (See Figure 22.2).

## 22.27 DOMINICA

### Poultry Products

Poultry and poultry products for Dominica must be accompanied by MP Form 506, signed by an authorized MPI officer, and with statement that poultry or carcasses were not treated with estrogens, arsenical, or antimonial substances. This applies to poultry and poultry products imported or delivered for reexport.

### (2) Unscalded Stomachs (22.17(b)(2)).

(3) Branding. Byproduct--livers, tongues and hearts (except tongues and hearts from sheep and goats)--must individually bear inspection marks.

## 22.28 DOMINICAN REPUBLIC

### (a) Meat Products

Export certificate to be visaed by consul of that country.

### (b) Poultry Products

Official certification is required on MP Form 506 stating that product is Grade "B" or better, and has been under refrigeration for not more than 4 months.

## 22.29 EQUADOR

### Meat Products

Certificate to be visaed by consul of that country.

## 22.30 FRANCE

### (a) Meat Products

Use MP Form 412-11 and MP Form 81 for fresh meats and byproducts.

### (1) Livers (R). Beef and sheep

THE REVERSE OF THIS PAGE IS INTENDED TO BE BLANK





cut is to be branded. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3300 pounds.

2. Beef tails and beef tenderloins of any weight. Each piece branded.

3. Pork bellies, ham shoulders, and loins. Each piece branded.

4. Edible organs.

(1) **Beef livers (R).** They shall be inspected as follows:

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2" and approximately 3/4" deep across the omasal impression of the liver visceral surface cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2" and approximately 3/4" deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

(2) **Sheep livers (R).** They will be inspected as described above, except that cuts should be smaller.

(3) **Kidneys, bladder.** They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

(4) **Trichinae treatment, certification.** It is required for all product containing pork, including livers, kidneys, and casings. Entire or partial treatment may take place before export or in bonded storage at destination.

One of the following trichinae certifications will be signed by the veterinary inspector on the reverse side of Form MP 412-9, or Form MP 412-9-1, as applicable:

1. Full treatment before export.

a. "The pork has been continuously

refrigerated for a period of 3 weeks at a maximum temperature of -15° C. (5° F.)."

b. "The meat product has been heated in such a manner that an internal temperature of at least 80° C. (176° F.) has been reached."

2. Partial treatment before export. A statement shall be given for actual freezing time supervised; e.g., "The pork has been continuously refrigerated for a period of 5 days at a temperature of -15° C."

3. No treatment before export. "No trichinae certification."

(5) **Rendered fats; antioxidants.**

The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate, and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (MR-318.7), but may be used for export only (MR-318.8).

Certification. Besides Form MP 412-3 and 412-10, an MPI veterinarian shall complete a certificate in the following form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at \_\_\_\_\_, certifies: that the edible rendered fats packed in (description of packing), gross weight \_\_\_\_\_, net weight \_\_\_\_\_ and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very

small quantities; that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at \_\_\_\_\_, on \_\_\_\_\_.

\_\_\_\_\_  
(Signature)

**(6) Meat animals.** These animals, as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

**(7) Casings.** Issue Form MP 413.

**(b) Poultry Products**

Each shipment must be accompanied by Form MP 506 with required statement. Cables or letters sent subsequent to arrival of product will not be accepted.

All exports to Netherlands must meet the same requirements on estrogens as for Italy. Certifying procedures and statement on MP 506 are also the same.

Export certificate for processed poultry products (canned goods, etc.) to Netherlands may be issued by authorized MPI personnel. Except for sterile canned poultry product (in jars or cans), all processed poultry product must be additionally certified on the MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

**22.51 NEW ZEALAND**

**(a) Meat Products**

Casings (R). They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.2 (Form No. 1) and 22.3 (Form No. 2).

A certificate including Form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall assure casing's origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.

**(b) Poultry Products**

Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment; (2) an MP 506 is issued by a Federal inspector with the following statement:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to



**22.55 PERU****Meat Products**

Unscalded stomachs. See 22.17(b)(2).

**22.56 POLAND****Meat Products**

Export certificate shall be visaed by consul of that country.

Pork (R). Besides the regular export certificate, the following letterhead certificate, signed by an MPI veterinarian, should accompany shipment of pork:

1. Meat is derived from hogs slaughtered in a federally inspected establishment under continuous veterinary supervision.

2. Meat is derived from animals which received veterinary ante- and post-mortem inspection.

3. Meat is sound and fit for human consumption with no indication of hog cholera (swine fever) or other contagious animal disease.

4. There is no foot-and-mouth disease in the United States.

**22.57 PORTUGAL****Meat Products**

They are subject to laboratory testing by Portuguese Government to assure freedom from contamination by organisms harmful to human and/or animal health. However, a special certification regarding freedom of organisms is not required, and will not be given by the inspector.

**22.58 ST. VINCENT ISLAND****Meat Products**

Add to export certificate covering fresh, cured, or smoked products, the statement "The United States is free from foot-and-mouth disease."

**22.59 SALVADOR (E1)****Meat Products**

Export certificate must be visaed by consul of that country.

**22.60 SINGAPORE****(a) Meat Products**

Carcasses, parts, and products (chilled, frozen, dried, dehydrated, salted, pickled, or smoked), must be accompanied by the following:

1. A meat inspection certificate, MP Form 412-3, with the following additional statement:

"The products for export to Singapore are fit for human consumption and every precaution has been taken to prevent contamination prior to export."

2. A general veterinary certificate on departmental letterhead that:

"The country was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export to Singapore."

In the case of pork and pork products, a statement in addition to the above that "The country or district was free of hog cholera during the last 6 months." (District means State or country.)

3. An import permit from the Director of Primary Production, Singapore, permitting the importation of such product.

Canned product. For vacuum-packed, hermetically sealed, heat-treated, canned products, MP Form 412-3 must have the following additional statements:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) were prepared with meat from animals subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary supervision, and are fit for human consumption.

NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the

Primary Production Department, Government of Singapore, for approval. Shipments must not be made until such approval is obtained.

An MPI veterinarian must sign all certificates (followed by the DVM initials). The signature shall be impressed with the official USDA inspection seal.

#### (b) Poultry Products

The following statement, certified by an MPI veterinarian, must be typed on MP Form 506 under remarks:

"The district from which the poultry is derived was free from foot-and-mouth disease and rinderpest for the last 6 months and immediately prior to slaughter and export of the poultry. The poultry and/or poultry products are free from evidence of fowl pest and fowl cholera."

#### 22.61 SURINAM

##### Poultry Products

Chicken Feet. They may be exported, provided each shipment is accompanied by MP Form 506 with the following certification:

"This certifies that the poultry feet specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and wholesome so far as can be determined by external examination, and are from chickens of U.S. origin."

#### \* 22.62 SWEDEN

##### \* (a) Meat Products

\* (1) Fresh. Beef, veal, mutton, and lamb may be exported under the same conditions outlined for export of these products to Canada (Section 22.23 and MPI/VS Bulletin 787).

\* (2) Processed. For product not previously exported to Sweden, product

description and labels must be submitted to Swedish authorities through importer licensed by such authorities to import the product. \*

(3) Pork. Only cooked pork products may be exported. \*

(4) Certification. Certificates must be signed by an MPI veterinarian. \*

(i) Health examination. An annual medical examination is required only for establishment personnel engaged in final cutting and packaging of meat in plants exporting to Sweden. MPI personnel should not issue export certificates unless plant management furnishes records of such examination. The medical examination should (1) include feces tests for Salmonella and Shigella, (2) apply to new employees at time of employment, and (3) be repeated annually. Fecal examinations should be done by government laboratories (Federal, State) or by government-approved laboratories. \*

For fresh/frozen cutup meat the following statement must be typed on the reverse of MP Form 412-3: "The products covered by this certificate have been handled by personnel subject to medical examination according to the Swedish Food Administration Implementing Ordinance SLV 1973:15, 1973-09-11. The cutting, packaging, and general treatment of the products have been accomplished in hygienically acceptable and temperature-controlled facilities not exceeding 10° C. (50° F.)." This statement is not needed on certificates covering whole, half, or quarter carcasses. \*

(ii) Fresh product. Issue MP Form 412-3. For fresh beef, mutton, lamb, meat food products (not byproducts), and veal from carcasses weighing more than 220 pounds (carcass weight), the following statement must be typed on the certificate: \*

"I certify, to the best of my knowledge and judgment, that the meat



\* and/or meat food products, identified  
 \* on this certificate, were derived from  
 \* livestock which have never been fed  
 \* or administered growth promoting hor-  
 \* mones, and that the animals, from which  
 \* such meat and/or meat food products  
 \* were derived, were accompanied to the  
 \* slaughtering establishment by certifi-  
 \* cation from the owner and accredited  
 \* veterinarian as specified for shipments  
 \* destined to Sweden."

\* This certification may be issued,  
 \* provided satisfactory method is  
 \* developed for identifying and certifi-  
 \* ing specific lots of animals delivered  
 \* to the plant for slaughter. It is not  
 \* required for fresh veal carcasses  
 \* weighing 220 pounds or less.

\* **(iii) Pork product (R).** Issue MP  
 \* Form 412-3. The following statement  
 \* must be typed on the certificate: "I  
 \* certify that the pork products identi-  
 \* fied on this certificate have been  
 \* heated to an internal temperature of  
 \* 80° C. (176° F.) for 45 minutes."

\* **(5) Refrigeration.** Shippers must  
 arrange for product to be handled,  
 between exporting establishment and  
 Swedish recipient, under continuous  
 conditions of refrigeration and/or  
 freezing between +4° C. and -20° C.  
 (39° F. to -4° F.).

\* **(6) Additives; permit.** Exporters  
 must obtain special permission to  
 export meat and meat products with  
 additives, and must submit an appli-  
 cation with a sample and a proposed  
 label to Swedish officials.

The Swedish Food Act defines food  
 additives as "enrichment which is  
 intended to be added to a foodstuff to  
 increase its nutritive value, as well  
 as any other product or substance  
 which is intended to be added to a  
 foodstuff in order to influence its  
 durability, consistency, color, taste,  
 or flavor, or to add any other specific  
 quality to the foodstuff, unless the  
 enrichment, product, or substance is  
 not in itself a foodstuff."

**(7) Swedish inspection.** Import  
 inspection in Sweden will include a  
 veterinary inspection of samples  
 selected at random from each lot and  
 submitted to an approved laboratory  
 for bacteriological examination.

#### **(b) Poultry Products**

Only cooked poultry and cooked  
 poultry products may be exported. The  
 following statement must be typed in  
 the remarks section of MP Form 506: "I  
 certify that the poultry product  
 described herein has been cooked to a  
 temperature not less than 162° F. for  
 10 minutes." Swedish officials will  
 accept poultry products cooked to an  
 internal temperature of 160° F. as  
 required by regulations (381.150).  
 Research has proven that when cooked  
 poultry is removed from the cooker at  
 160° F., its internal temperature con-  
 tinues to rise for several minutes and  
 then drops very slowly to room temper-  
 ature. Therefore, the above certifi-  
 cation can be made on this basis. MP  
 Form 506 must be signed by an MPI  
 veterinarian.

**(1) Additives; permit.** Same as for  
 meat product. The following substances,  
 commonly used in the United States, are  
 not permitted in poultry products  
 exported to Sweden:

BHT (Butylated hydroxy toluene)  
 Propyl gallate  
 Algin  
 Carrageenan  
 Modified food starches  
 Vegetable gums  
 Artificial coloring agents  
 Sodium tripolyphosphate  
 Sodium hexametaphosphate  
 Sodium acid pyrophosphate  
 Sodium erythorbate  
 Mono- and diglycerides  
 Polysorbate  
 Artificial smoke flavorings  
 Monosodium glutamate  
 Malic acid  
 Xanthan gum

- \* The following additives may be used
- \* as indicated:
- \* Sodium nitrite - maximum 0.2 gm/Kg
- \* calculated on the final product and
- \* only as nitrite salt, i.e., mixed with
- \* sodium chloride. It must be labeled
- \* "nitrit," "Natrium nitrit" or "nitrit
- \* salt."
- \* Natural smoke flavoring - by special
- \* permission.
- \* BHA - only in rendered chicken fat.
- \* Max. 0.1 g/Kg on a fat basis.
- \* Sodium caseinate - in poultry rolls
- \* only, maximum 30 g/Kg.

\* (2) Swedish inspection. Same as for  
\* meat products.

\* (3) Health examination. Same as for  
\* meat products. Add to MP Form 506.

## 22.63 SWITZERLAND

### (a) Meat Products

Issue MP Form 412-5 (do not attach certificate to carton).

Shipments must be certified on the reverse side of the sanitary certificate or on departmental letterhead by an official veterinarian as meeting the following conditions:

1. The pigs were derived from a State participating in the Federal-State hog cholera eradication program.

2. The pork is derived from pigs slaughtered in a permanently supervised slaughterhouse and were found to be healthy before and after slaughter.

3. The pork is wholesome and does not contain any antiseptic.

4. The pork has been prepared, handled, and dispatched according to prevailing sanitary regulations.

#### (1) Trichinoscopic examination.

Pork and pork products will be subjected to trichinoscopic examination by Switzerland officials.

(2) Fresh meat. It shall meet the following additional requirements:

The immediate container must show:

1. Description of contents
2. Name of processor
3. Net weight
4. Date of packaging
5. Statement pertaining to suggested method of storing such as "keep refrigerated."

Exporters of fresh beef may use dry ice as refrigerant, but not in direct contact with meat. If part of the shipment is frozen, it cannot be imported under the 300 metric ton quota.

### (b) Poultry Products

#### (1) Certification.

(i) Export certificate. MP Form 506 \* shall accompany all poultry shipments. This may be accomplished by inserting a copy into a moisture-proof bag and placing this into one of the cartons marked "copy of certificate inside."

Export certificates shall be issued on poultry products for Switzerland only when the following certification can be made:

1. Domestic poultry (chickens, turkey, guinea fowls, ducks, geese) certified for export to Switzerland was derived from poultry that was examined before and after slaughter and found to be healthy and free of signs and lesions of contagious poultry disease.

2. The slaughterhouse was constantly under veterinary supervision.

3. The poultry was found to be healthy and fit for human consumption.

4. No estrogens were used in raising the poultry.

(ii) Producer's certificate. Product must be accompanied by a certificate, on company letterhead and attached to the export certificate, issued by a responsible member of management of the primary producer stating that:

1. The poultry is derived from an integrated growing program under veterinary supervision.

2. There has been no evidence of Newcastle disease, fowl cholera, or



fowl pest during the past 40 days prior to slaughter.

3. The poultry covered by this certificate has been produced under conditions as prescribed in Title 21, Chap. 1, Code of Federal Regulations, Subpart C - Food Additives Permitted in Feed and Drinking Water of Animals or for the Treatment of Food Producing Animals including, when specified appropriate, withdrawal periods for limited use additives, i.e., para. 121.253(b). . . .

"Arsenic acid - for Chickens; withdrawal 5 days before slaughter."

- \* (2) Phosphates. They are permitted
- \* only in cooked poultry products.

#### 22.64 TRINIDAD OR TOBAGO

##### (a) Meat Products

They must not contain mucous membranes, organs or parts of the genital system, intestines, (black gut), spleens, udders, lungs, or other animal parts not commonly sold as food articles.

##### (b) Poultry Products

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.
2. Poultry must be in eviscerated form.
3. Certification of inspection by USDA (MP Form 506).
4. Poultry carcasses will be acceptable with edible giblets, i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.
5. Poultry giblets in bulk will also be accepted if accompanied by certification.

#### 22.65 REPUBLIC OF SOUTH AFRICA

##### Meat Products

Animal Casings. Exporter must obtain a permit from the Department of

Agricultural Technical Services of the Republic of South Africa. The veterinary health certificate, on the reverse side of such permit, will be completed by an authorized MPI veterinarian. The animal disease status in the United States is such that certification may be routinely carried out.

#### 22.66 UNITED ARAB REPUBLIC

##### Poultry Products

Before issuing MP Form 506, covering product to be shipped to the United Arab Republic (Egypt), inspectors must assure that all specifications set forth in the bids are met and that the following statement can be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcasses in preparation for dressing and evisceration. A desensitizing technique was not used in slaughtering procedure."

THE REVERSE OF THIS PAGE IS INTENDED TO BE BLANK







UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D. C. 20250



MEAT AND POULTRY INSPECTION REGULATIONS

CHANGE: 76-1

January 1976

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
SUBCHAPTER A - MANDATORY MEAT INSPECTION		
23	23	76-1
23a	23a	76-1
199	199	76-1
200	200	76-1
203	203	76-1
204	204	76-1
205	205	76-1
206	206	76-1
SUBCHAPTER C - MANDATORY POULTRY PRODUCTS INSPECTION		
29	29	76-1
30	30	76-1
115	115	76-1
116	116	76-1
116a	116a	76-1
119	119	76-1
120	120	76-1
SUBCHAPTER B - VOLUNTARY INSPECTION AND CERTIFICATION SERVICE		
i	i	76-1
ii	ii	76-1

Remove Page	Insert Page	Numbered
iii	iii	76-1
	iv	76-1
3	3	76-1
4	4	76-1
5	5	76-1
6	6	76-1
7	7	76-1
8	8	76-1
9	9	76-1
10	10	76-1
11	11	76-1
12	12	76-1
13	13	76-1
14	14	76-1
15	15	76-1
16	16	76-1
17	17	76-1
18	18	76-1
	19	76-1
	20	76-1
	21	76-1
	22	76-1
	23	76-1
	24	76-1
	25	76-1
	26	76-1

Pen-and-Ink Changes:

In the fourth line from the bottom of page 77 of the meat inspection regulations, change the word "terns" to "terms."

In the first line of page 46 of the poultry inspection regulations, change the section number "381.777" to "381.77."

In the second line of section 381.37(d)(2) on page 24 of the poultry inspection regulations, change "6 a.m." to "6 p.m."

(g) The rooms and compartments in which any product is prepared or handled shall be free from dust and from odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and livestock pens.

(h) Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from official establishments. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden, except under such restrictions and precautions as are prescribed by the regulations in this part or by the circuit supervisor in specific cases. The use of insecticides, rodenticides, and similar pest control substances in hide cellars, inedible product departments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden but only those approved by the Administrator may be used.<sup>1</sup> So-called rat viruses shall not be used in any part of an establishment or the premises thereof.

(i) Dogs and cats shall be excluded from the interior of official establishments; however, dogs may be permitted on the outer premises for guard purposes.

#### § 308.4 Sanitary facilities and accommodations; specific requirements.

Adequate sanitary facilities and accommodations shall be furnished by every official establishment. Of these, the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. The rooms shall be provided with facilities to provide abundant light of good quality and well distributed. They shall be properly ventilated, and meet all requirements of the regulations in this part as to sanitary construction and equipment. They shall be separate from the rooms and compartments in which products are prepared, stored, or handled. Where both sexes are employed, separate facilities shall be provided.

(b) Acceptable lavatories, including running hot and cold water, soap, and towels, shall be placed in or near toilet and urinal rooms and also at such other places in the establishment as may be essential to assure cleanliness of all persons handling any product.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the building and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

(d) Properly located facilities shall be provided for cleansing and disinfecting utensils and hands of all persons handling any product.

#### § 308.5 Equipment and utensils to be easily cleaned; those for inedible products to be so marked; evaluation of equipment and utensils.

(a) Equipment and utensils used for preparing or otherwise handling any edible product or ingredient thereof in any official establishment shall be of

---

<sup>1</sup> A list of approved pest control substances is available upon request to Scientific Services, Meat and Poultry Inspection, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.



such material and construction as, in the judgment of the Administrator, will facilitate their thorough cleaning and insure cleanliness in the preparation and handling of all edible products and otherwise avoid adulteration and misbranding of such products. In addition to these requirements, equipment and utensils shall not in any way interfere with or impede inspection procedures. Receptacles used for handling inedible material shall be of such material and construction that, in the judgment of the Administrator, their use will not result in adulteration of any edible product or in insanitary conditions at the establishment, and they shall bear conspicuous and distinctive marking to identify them as only for such use and shall not be used for handling any edible products.

(b) When equipment or utensils for use in preparing or handling product are proposed for use in an official establishment, the operator of the establishment shall so notify the Administrator, and thereafter shall submit to the Administrator such information as the Administrator specifies in each case as necessary to determine whether the equipment or utensils meet the criteria specified in paragraph (a) of this section. The required information shall include, but may not be limited to, assembly type drawings and a list showing the materials of which parts are made. The Administrator will evaluate the model of equipment or utensil and determine whether it is acceptable for its proposed use under the criteria set forth in paragraph (a) of this section.

(c) The Administrator will, from time to time, prepare a listing by name and model number of equipment and utensils that have been evaluated and found to be acceptable for their proposed use in accordance with this section. A copy of such listing can be obtained from Technical Services, Meat and Poultry Inspection Program, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(d) The Administrator may disapprove for use in official establishments particular models of equipment or utensils that he finds do not meet the requirements of paragraph (a) of this section or that he cannot evaluate because of lack of sufficient information. Further, he may prescribe such conditions for the use of particular models of equipment or utensils, either on a trial or permanent basis, as he finds necessary to prevent adulteration or misbranding of product.

(e) Nothing in this section shall affect the authority of Program inspectors to reject specific equipment or utensils under § 308.15 of the regulations in this subchapter.

(f) Before approval of any model or specific item of equipment or utensil is finally denied, or is granted only with conditions, the applicant shall be given notice and opportunity to present his views to the Administrator. If the \* applicant does not accept the Administrator's determination, a hearing in \*  
\* accordance with the applicable rules of practice will be held to resolve such \*  
dispute. This shall not preclude rejection of the equipment or utensils under  
§ 308.15 or this section pending the outcome of the presentation of views or  
hearing.



§ 329.7 Procedure for seizure, condemnation, and disposition.

Any article or livestock subject to seizure and condemnation under this part shall be liable to be proceeded against and seized and condemned, and disposed of, at any time, on an appropriate pleading in any United States district court, or other proper court specified in section 404 of the Act, within the jurisdiction of which the article or livestock is found.

§ 329.8 Authority for condemnation or seizure under other provisions of law.

The provisions of this part relating to seizure, condemnation and disposition of articles or livestock do not derogate from authority for condemnation or seizure conferred by other provisions of the Act, or other laws.

§ 329.9 Criminal offenses.

The Act contains criminal provisions with respect to numerous offenses specified in the Act, including but not limited to bribery of Program employees, receipt of gifts by Program employees, and forcible assaults on, or other interference with, Program employees while engaged in, or on account of, the performance of their official duties under the Act.

PART 330-[RESERVED]

PART 331-SPECIAL PROVISIONS FOR DESIGNATED STATES AND TERRITORIES;  
AND FOR DESIGNATION OF ESTABLISHMENTS WHICH ENDANGER PUBLIC HEALTH  
AND FOR SUCH DESIGNATED ESTABLISHMENTS

AUTHORITY: The provisions of this Part 331 issued under secs. 21, 301, 81 Stat. 584, 588, 592, 593, 595; 21 U.S.C. 621, 661.

SOURCE: The provisions of this Part 331 appear at 35 F.R. 1967, Dec. 29, 1970, unless otherwise noted.

§ 331.1 Definition of "State".

For purposes of this Part, the term "State" means any State (including the Commonwealth of Puerto Rico) or organized Territory.

§ 331.2 Designation of States under paragraph 301(c) of the Act.

Each of the following States has been designated, under paragraph 301(c) of the Act, as a State in which the provisions of Titles I and IV of the Act shall apply to operations and transactions wholly within such State. The Federal provisions apply, effective on the dates shown below:

Effective date of application  
of Federal provisions

Colorado.....	July 1, 1975
Connecticut.....	October 1, 1975
Guam.....	January 21, 1972

Kentucky.....	January 14, 1972	
* Massachusetts.....	January 12, 1976	*
Minnesota.....	May 16, 1971	
Missouri.....	August 18, 1972	
Montana.....	April 27, 1971	
Nebraska.....	October 1, 1971	
Nevada.....	July 1, 1973	
New Jersey.....	July 1, 1975	
New York.....	July 16, 1975	
North Dakota.....	June 22, 1970	
Oregon.....	July 1, 1972	
Pennsylvania.....	July 17, 1972	
Puerto Rico.....	June 18, 1971	
Tennessee.....	October 1, 1975	
Virgin Islands.....	November 27, 1971	
Washington.....	June 1, 1973	

§ 331.3 States designated under paragraph 301(c) of the Act; application of regulations.

The provisions of the regulations in this subchapter apply to operations and transactions wholly within each State designated in § 331.2 under paragraph 301(c) of the Act, except as otherwise provided in this section. (The provisions of the regulations apply in all respects to operations and transactions in or for commerce.)

(a) Each establishment, located in such a designated State, which is granted inspection required under § 302.1(a)(2) of this subchapter, shall obtain approval of plant drawings as specified in § 304.2 of this subchapter within 18 months after the designation of the State becomes effective. The establishment, including its facilities shall be placed in compliance with the approved drawings as soon as possible, but not to exceed 36 months after such designation becomes effective. Failure to have drawings approved or to bring the establishment into compliance with such drawings within the time periods specified herein will result in the expiration of the grant of inspection. Inspection will be initially granted to any such establishments only if it is found, upon a combined evaluation of its premises, facilities and operating procedures, to be capable of producing products that are not adulterated or misbranded.

(b) Section 305.2 of this subchapter will apply to establishments required to have inspection under § 302.1(a)(2) of this subchapter, except that existing interconnections between official and unofficial establishments will be permitted if it is determined in specific cases that the interconnections are such that transfer of inedible product into the official establishment would be difficult or unusual, and any such transfers are strictly prohibited, except as permitted under other provisions of this subchapter. It is essential that separation of facilities be maintained to the extent necessary to assure that inedible product does not enter the official establishment contrary to the regulations in this subchapter.

(c) Section 308.4 of this subchapter shall apply to such establishments, except that separate toilet rooms for men and women workers will not be required when the majority of the workers in the establishment are related by blood or marriage, provided that this will not conflict with municipal or State requirements; and except that separation of toilet soil lines from house



(1) Any meat or meat food product prepared at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to radiation in a manner not permitted under section 409 of said Act; or if it bears or contains any other added poisonous or added deleterious substance which may render it injurious to health or make it unfit for human food; or

(ii) It consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, or unwholesome or otherwise unfit for human food (for example, it was prepared from meat or other ingredients exhibiting spoilage characteristics; or it is, or was prepared from, a carcass affected with a disease transmissible to humans and its condemnation would be required under Part 309 or 310 of the Federal meat inspection regulations (9 CFR Parts 309, 310) at federally inspected establishments; or it is a ready-to-eat pork product which has not been treated to destroy trichinae as prescribed in § 318.10 of this subchapter for products at federally inspected establishments); or

(iii) It has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth or may have been rendered injurious to health (for example if insects or vermin are not effectively controlled at the establishments, or insanitary water is used in preparing meat or meat food products for human food); or

(iv) It is, in whole or in part, the product of an animal that died otherwise than by slaughter; or

(v) Its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; and

(2) Such adulterated articles are intended to be or are distributed from the establishment while capable of use as human food.

(b) When any such establishment is identified by a Program inspector as one producing adulterated product, which would clearly endanger public health under the criteria in paragraph (a) of this section, the following procedure will be followed:

(1) The Program inspector will informally advise the operator of the establishment concerning the deficiencies found by him and report his findings to the appropriate Regional Director for the Program. When it is determined by the Regional Director that any establishment preparing products solely for distribution within any State is producing adulterated products for distribution within such State which would clearly endanger the public health, written notification thereof will be issued to the appropriate State officials, including the Governor of the State and the appropriate Advisory Committee, for effective action under State or local law to prevent such endangering of the public health. Such written notification shall clearly specify the deficiencies deemed to result in the production of adulterated products and shall specify a reasonable time for such action under State or local law.

(2) If effective action is not taken under State or local law within the specified time, written notification shall be issued by the Regional Director to the operator of the establishment, specifying the deficiencies involved and allowing him ten days to present his views or make the necessary corrections, and notifying him that failure to correct such deficiencies may result in designation of the establishment and operator thereof as subject to the provisions of titles I and IV of the Act as though engaged in commerce.





thereof; or (3)  
business as a  
renderer, or in the  
business of buying,  
selling, or trans-  
porting any dead,  
dying, disabled, or  
diseased livestock  
or parts of carcasses  
of any livestock that  
died otherwise than  
by slaughter.

Act, 203; § 320.5.

\*

Persons engaged (not	Colorado	7-1-75
in or for commerce)	Connecticut	10-1-75
in business as a	Kentucky	4-18-75
meat broker; renderer;	Massachusetts	1-12-76
animal food manu-	Minnesota	1-31-75
facturer; whole-	Missouri	1-31-75
saler or public	Montana	1-31-75
warehouseman of	Nebraska	1-31-75
livestock car-	Nevada	1-31-75
casses, or parts or	New Jersey	7-1-75
products thereof;	New York	7-16-75
or buying, selling,	North Dakota	7-23-75
or transporting any	Oregon	1-31-75
dead, dying, disabled	Pennsylvania	5-2-74
or diseased live-	Tennessee	10-1-75
stock, or parts	Washington	1-31-75
of carcasses of any		
such livestock that		
died otherwise than		
by slaughter.		

\*

Act, 204; §§ 325.20  
and 325.21.

\*

Persons engaged (not	Connecticut	10-1-75
in or for commerce)	Kentucky	4-18-75
in the business of	Massachusetts	1-12-76
buying, selling or	Minnesota	1-31-75
transporting any	Montana	1-31-75
dead, dying, dis-	Nevada	1-31-75
abled or diseased	New Jersey	7-1-75
animals, or parts	New York	7-16-75
of carcasses of	North Dakota	7-23-75
any animals that	Oregon	1-31-75
died otherwise	Pennsylvania	5-2-74
than by slaughter.	Washington	1-31-75

\*

#### PART 335-RULES OF PRACTICE GOVERNING PROCEEDINGS UNDER THE FEDERAL MEAT INSPECTION ACT

AUTHORITY: The provisions of this Part 335 issued under Sec. 21, 34 Stat. 1264, as amended, 21 U.S.C. 621; 37 F.R. 28464, 28477.

§ 335.1 Meaning of words.

As used in this part, words in the singular form shall be deemed to import the plural, and vice versa, as the case may require.

§ 335.2 Definitions.

As used in this part, the terms as defined in section 1 of the Act (21 U.S.C. 601) shall apply with equal force and effect. In addition and except as may be provided otherwise in this part:

(a) "Act" means the Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. 601 et seq.).

(b) "regulations" means the regulations promulgated pursuant to the Act (9 CFR 301.1 et seq.).

(c) "hearing" means that part of the proceeding which involves the submission of evidence and means either an oral or written hearing.

(d) "moving paper" means any formal complaint or other document by virtue of which a proceeding under the Act is instituted.

(e) "complainant" means the party upon whose moving paper the proceeding is instituted.

(f) "respondent" means the party proceeded against.

(g) "Secretary" means the Secretary of Agriculture, United States Department of Agriculture, or any officer or employee to whom authority has heretofore been delegated, or to whom authority may hereafter be delegated, to act in his stead.

(h) "Hearing Clerk" means the Hearing Clerk, United States Department of Agriculture, Washington, D.C. 20250.

(i) "Judge" means any Administrative Law Judge appointed pursuant to 5 U.S.C. 3105 (the Administrative Procedure Act) and assigned to the proceeding involved.

(j) "Administrator" means the Administrator, Animal and Plant Health Inspection Service, United States Department of Agriculture, or any officer or employee to whom authority has heretofore been delegated, or to whom authority may hereafter be delegated, to act in his stead in connection with the function involved.

(k) "decision" means the Judge's initial decision made in accordance with the provisions of 5 U.S.C. 556 and 557, and includes the Judge's (1) findings of fact and conclusions with respect to all material issues of fact, law or discretion, as well as the reasons or basis therefor, (2) order, and (3) rulings on proposed findings, conclusions and orders submitted by the parties.

§ 335.3 Scope and applicability of this part.

The rules of practice in this part shall be applicable to the procedure governing proceedings and summary action for the refusal, withdrawal or suspension of inspection service with respect to any applicant or recipient of such service under Title I of the Act.

Number of persons of same sex:	Minimum number of facilities
1 to 9.....	1.
10 to 24.....	2.
25 to 49.....	3.
50 to 74.....	4.
75 to 100.....	5.
Over 100.....	1 for each additional 30 persons.

Where 10 or more are employed, urinals may be substituted for the toilet bowls specified in the foregoing formula, except that the number of toilet bowls in such cases may not be reduced to less than two-thirds of the number specified. Two feet of trough urinal shall be considered as equivalent to one individual urinal.

(i) Suitable sanitary drinking water facilities shall be provided.

(j) All toilets, lavatories, and other sanitary facilities shall be kept clean and in good repair.

#### § 381.52 Lighting and ventilation.

(a) There shall be ample light, either natural or artificial or both, of good quality and well distributed, and sufficient ventilation for all rooms and compartments to insure sanitary conditions.

(b) All rooms in which poultry is killed, eviscerated, or otherwise processed shall have at least 30 foot-candles of light intensity on all working surfaces, except that at the inspection stations such light intensity shall be of 50 foot-candles. In all other rooms there shall be provided at least 5 foot-candles of light intensity when measured at a distance of 30 inches from the floor.

(c) All rooms shall be adequately ventilated to eliminate objectionable odors and minimize moisture condensation.

#### § 381.53 Equipment and utensils.

(a)(1) Equipment and utensils used for processing or otherwise handling any edible poultry product or ingredient thereof, in any official establishment shall comply with any applicable provisions of paragraphs (c) through (m) of this section and otherwise shall be of such material and construction as, in the judgment of the Administrator, will facilitate their thorough cleaning and insure cleanliness in the preparation and handling of all edible poultry products and avoid adulteration and misbranding of such products. In addition to these requirements, equipment and utensils shall not in any way interfere with or impede inspection procedures. Receptacles used for handling inedible products shall be of such material and construction that, in the judgment of the Administrator, their use will not result in adulteration of any edible product or in unsanitary conditions at the establishment, and they shall bear conspicuous and distinctive marking to identify them as only for such use and shall not be used for handling any edible poultry products.

(2) When equipment or utensils for use in preparing or handling product are proposed for use in an official establishment, the operator of the establishment shall so notify the Administrator, and thereafter shall submit to the Administrator such information as the Administrator specifies in each case as necessary to determine whether the equipment or utensils meet the criteria



specified in paragraph (a)(1) of this section. The required information shall include, but may not be limited to, assembly type drawings, and a list showing the materials of which parts are made. The Administrator will evaluate the model of equipment or utensil and determine whether it is acceptable for its proposed use under the criteria set forth in paragraph (a)(1) of this section.

(3) The Administrator will, from time to time, prepare a listing by name and model number of equipment and utensils that have been evaluated and found to be acceptable for their proposed use in accordance with this section. A copy of such listing can be obtained from Technical Services, Meat and Poultry Inspection Program, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(4) The Administrator may disapprove for use in official establishments particular models of equipment or utensils that he finds do not meet the requirements of paragraph (a)(1) of this section, or that he cannot evaluate because of lack of sufficient information. Further, he may prescribe such conditions for the use of particular models of equipment or utensils, either on a trial or permanent basis, as he finds necessary to prevent adulteration or misbranding of product.

(5) Nothing in this section shall affect the authority of Inspection Service inspectors to reject specific equipment or utensils under § 381.99 of the regulations in this subchapter.

(b) Before approval of any model or specific item of equipment or utensil is finally denied, or is granted only with conditions, the applicant shall be given notice and opportunity to present his views to the Administrator. If the \* applicant does not accept the Administrator's determination, a hearing in \*  
\* accordance with the applicable rules of practice will be held to resolve such \* dispute. This shall not preclude rejection of the equipment or utensils under § 381.99 or this section pending the outcome of the presentation of views or hearing.

(c) Refuse containers. Leakproof refuse containers with covers shall be provided, except that perforated containers may be used for the temporary collection of feathers and such containers need not be covered.

(d) Scalding equipment. (1) Scalding tanks shall be constructed and installed so as to prevent contamination of potable water lines and to permit water to enter continuously at a rate which will result in a sanitary scalding operation. The rate of flow necessary to maintain a sanitary scalding operation will be determined on such factors as the class of poultry and the number of birds per minute going into the scalding tank. It shall be the responsibility of the inspector in charge to establish a minimum rate of flow for each scalding tank in each official establishment.

(2) The overflow outlets in scalding equipment shall be of sufficient size to permit feathers and water to be carried off.

(3) The overflow, drawoff valves, and sediment basin drain shall discharge into a floor or valley drain, or onto the floor in proximity to a floor or valley drain.

(e) Wax finishing. When wax dipping is used, metal troughs shall be provided to catch the wax removed from the dipped poultry. Acceptable facilities and methods shall be employed in reclaiming the wax.

(f) Ice shovels. Ice shovels shall be smooth surfaced and entirely constructed of rustproof, impervious material.

(g) Conveyors. (1) Conveyors used in the preparation of ready-to-cook poultry shall be of metal or other acceptable material and of such construction as to permit easy identification of the viscera with their carcass and so



located when so detained, until released by an authorized representative of the Secretary: Provided, That any such article may be moved from the place at which it is located when so detained, for refrigeration or freezing, or storage purposes if such movement has been approved by an authorized representative of the Secretary and the article so moved will be further detained by an authorized representative of the Secretary after such movement. When the detention of such article is terminated, the owner, his agent, or the carrier or other person having custody of the article who was notified when the article was detained will receive notification of the termination. The notification "Notice of Termination of Detention" (Form MP-487)<sup>1</sup> shall be served either by delivering the notice to the person originally notified, or by certifying and mailing the notification addressed to such person, at his last known residence or principal office or place of business. All official marks may be required by such representative to be removed from such article before it is released unless it appears to the satisfaction of the representative that the article is eligible to retain such marks.

§ 381.215 Poultry or other articles subject to judicial seizure and condemnation.

Any poultry carcass, or part thereof, or any product made wholly or in part from any poultry carcass or part thereof; except those exempted from the definition of a poultry product in § 381.15, or any dead, dying, disabled, or diseased poultry, that is being transported in commerce or is otherwise subject to the Act, or is held for sale in the United States after such transportation, is subject to seizure and condemnation, in a judicial proceeding pursuant to section 20 of the Act if such poultry or other article:

(a) Is or has been processed, sold, transported, or otherwise distributed or offered or received for distribution in violation of the Act; or

(b) Is capable of use as human food and is adulterated or misbranded; or

(c) In any other way is in violation of the Act.

§ 381.216 Procedure for judicial seizure, condemnation, and disposition.

Any poultry or other article subject to seizure and condemnation under this subpart is liable to be proceeded against and seized and condemned, and disposed of, at any time, on an appropriate pleading in any U.S. district court, or other proper court specified in section 21 of the Act, within the jurisdiction of which the article is found.

§ 381.217 Authority for condemnation or seizure under other provisions of law.

The provisions of this subpart relating to detention, seizure, condemnation and disposition of poultry or other articles do not derogate from authority for retention, condemnation, or seizure conferred by other provisions of the Act, or other laws.

---

<sup>1</sup> Copy filed with the Office of the Federal Register as part of the original document.

§ 381.218 Criminal offenses.

The Act contains criminal provisions with respect to numerous offenses specified in the Act, including but not limited to forcible assaults on, or other interference with, any person while engaged in, or on account of the performance of, his official duties under the Act. Criminal provisions with respect to gifts or offers of bribes to such persons and related offenses are contained in the general criminal code (18 U.S.C. 201).

Subpart V-Special Provisions for Designated States and Territories;  
Criteria and Procedure for Designating Establishments With  
Operations Which Would Clearly Endanger the Public Health;  
Disposition of Poultry Products Therein

§ 381.220 Definition of "State".

For purposes of this subpart, the term "State" means any State (including the Commonwealth of Puerto Rico) or organized territory.

§ 381.221 Designation of States under paragraph 5(c) of the Act.

Each of the following States has been designated, under paragraph 5(c) of the Act, as a State in which the provisions of sections 1 through 4, 6 through 10, and 12 through 22 of the Act shall apply to operations and transactions wholly within such State. The Federal provisions apply, effective on the dates shown below:

States	Effective date of application of Federal provisions	
Arkansas.....	Jan. 2, 1971.	
Colorado.....	Jan. 2, 1971.	
Connecticut.....	Oct. 1, 1975.	
Georgia.....	Jan. 2, 1971.	
Guam.....	Jan. 21, 1972.	
Idaho.....	Jan. 2, 1971.	
Kentucky.....	July 28, 1971.	
Maine.....	Jan. 2, 1971.	
* Massachusetts.....	Jan. 12, 1976.	*
Michigan.....	Jan. 2, 1971.	
Minnesota.....	Jan. 2, 1971.	
Missouri.....	Aug. 18, 1972.	
Montana.....	Jan. 2, 1971.	
Nebraska.....	July 28, 1971.	
Nevada.....	July 1, 1973.	
New Jersey.....	July 1, 1975.	
North Dakota.....	Jan. 2, 1971.	
Oregon.....	Jan. 2, 1971.	
Pennsylvania.....	Oct. 31, 1971.	
Puerto Rico.....	Jan. 17, 1972.	
South Dakota.....	Jan. 2, 1971.	

Tennessee.....	Oct. 1, 1975.
Utah.....	Jan. 2, 1971.
Virgin Islands.....	Nov. 27, 1971.
Washington.....	June 1, 1973.
West Virginia.....	Jan. 2, 1971.





misbranded, except that the official inspection legend shall not be used. Such products may not enter official establishments. After said 90-day period, only federally inspected and passed products may be distributed within the designated State, except as provided in § 381.10.

§ 381.224 Designation of States under section 11 of the Act; application of sections of the Act and the regulations.

Each of the following States has been designated, effective on the date shown below, under section 11 of the Act, as a State in which the provisions of the sections of the Act and regulations specified below shall apply to operators engaged, other than in or for commerce, in the kinds of business indicated below:

Paragraphs of act and regulations	Classes of operators	State	Effective date	
Act, 11(b); §§ 381.175-381.178  *	Persons engaged (not in or for commerce) in (1) the business of slaughtering any poultry or processing, freezing, packaging, or labeling any poultry carcasses, or parts or products thereof, for use as human food or animal food; (2) the business of buying or selling (as a poultry prod- ucts broker, whole- saler, or otherwise), transporting or storing any poultry carcasses, or parts or products thereof; or (3) business as a renderer or in the business of buying, selling, or trans- porting any dead, dying, disabled, or diseased poultry or parts of carcasses of any poultry that died otherwise than by slaughter.	Colorado	7-1-75	
		Connecticut	10-1-75	
		Kentucky	4-18-73	
		Massachusetts	1-12-76	*
		Minnesota	1-31-75	
		Missouri	1-31-75	
		Montana	1-31-75	
		Nebraska	1-31-75	
		Nevada	1-31-75	
		New Jersey	7-1-75	
		New York	7-16-75	
		North Dakota	7-23-73	
		Oregon	1-31-75	
		Pennsylvania	5-2-74	
		Tennessee	10-1-75	
		Washington	1-31-75	
Act, 11(c); § 381.179  *	Persons engaged (not in or for commerce) in business as a poultry products	Colorado	7-1-75	
		Connecticut	10-1-75	
		Kentucky	4-18-73	
		Massachusetts	1-12-76	*

broker; renderer;	Minnesota	1-31-75
animal food manu-	Missouri	1-31-75
facturer; whole-	Montana	1-31-75
salor or public	Nebraska	1-31-75
warehouseman of	Nevada	1-31-75
poultry carcasses,	New Jersey	7-1-75
or parts or prod-	New York	7-16-75
ucts thereof; or	North Dakota	7-23-73
buying, selling,	Oregon	1-31-75
or transporting	Pennsylvania	5-2-74
dead, dying,	Tennessee	10-1-75
disabled, or	Washington	1-31-75
diseased poul-		
try or parts of		
carcasses of any		
poultry that died		
otherwise than by		
slaughter.		

Act, 11(d).....

§ 381.225 Criteria and procedure for designating establishments with operations which would clearly endanger the public health; disposition of poultry products therein.

(a) An establishment in any State not listed in § 381.221 that is preparing poultry products solely for distribution within such State shall be designated as one producing adulterated products which would clearly endanger the public health, if:

(1) Any poultry product processed at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to radiation in a manner not permitted under section 409 of said Act; or if it bears or contains any other added poisonous or added deleterious substance which may render it injurious to health or make it unfit for human food; or

(ii) It consists in whole or in part of any filthy, putrid or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food (for example, it was prepared from a poultry carcass or other ingredients exhibiting spoilage characteristics); or it is, or was prepared from, a poultry carcass which would be required to be condemned under Subpart K at official establishments; or

(iii) It has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth or may have been rendered injurious to health (for example, if insects or vermin are not effectively controlled at the establishment, or insanitary water is used in preparing poultry products for human food); or

(iv) It is, in whole or in part, the product of poultry that died otherwise than by slaughter; or

(v) Its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; and

TITLE 9 - ANIMALS AND ANIMAL PRODUCTS

CHAPTER III - ANIMAL AND PLANT HEALTH INSPECTION SERVICE  
(MEAT AND POULTRY INSPECTION)

DEPARTMENT OF AGRICULTURE

TABLE OF CONTENTS

SUBCHAPTER B-VOLUNTARY INSPECTION AND CERTIFICATION SERVICE

PART 350-SPECIAL SERVICES RELATING TO MEAT AND OTHER PRODUCTS

Sec.	
350.1	Meaning of words.
350.2	Definitions.
350.3	Types and availability of service.
350.5	Application for service
350.6	Denial or withdrawal of service.
350.7	Fees and charges.

\* PART 351-CERTIFICATION OF TECHNICAL ANIMAL FATS FOR EXPORT

\* DEFINITIONS

* Sec.	
* 351.1	Meaning of words.
* 351.2	Terms defined.

\* SCOPE OF CERTIFICATION SERVICE

* 351.3	Kind of service.
---------	------------------

\* PROCEDURE FOR OBTAINING SERVICE: ADMINISTRATION OF PROGRAM

* 351.4	Application for certification service.
* 351.5	Conditions of eligibility for certification service; review of applications.
* 351.6	Official number.
* 351.7	Administration of certification service program.

\* FEES

* 351.8	Charges for surveys of plants.
* 351.9	Charges for examinations.

\* FACILITIES AND OPERATIONS

* 351.10	Facilities.
* 351.11	Identification and separation of technical animal fats for certification and materials for use therein; removal of wrappers, etc; cleaning of equipment.

- \* 351.12 Circuit supervisor to be informed when plant operates. \*
- \* 351.13 Inspectors to have access to certified plants at all times. \*
- \* 351.14 Processes to be supervised; extent of examinations. \*
- \* 351.15 Reports of violations. \*

\* TRANSPORTATION AND EXPORTATION OF CERTIFIED TECHNICAL ANIMAL FAT \*

- \* 351.16 Certificate required for shipments of technical animal fat. \*
- \* 351.17 Identification required. \*

\* PROHIBITIONS \*

- \* 351.18 Official identifications; unauthorized use. \*

\* REMEDIES; PENALTIES \*

- \* 351.19 Refusal of certification for specific lots. \*
- \* 351.20 Withdrawal of service from certified plants. \*

\* APPEALS \*

- \* 351.21 Appeals. \*

\* RECORDS AND REPORTS \*

- \* 351.22 Certified plants to maintain records and make reports; \*
- \* access to records. \*

PART 355--CERTIFIED PRODUCTS FOR DOGS, CATS, AND OTHER CARNIVORA;  
INSPECTION, CERTIFICATION, AND IDENTIFICATION AS TO CLASS,  
QUALITY, QUANTITY, AND CONDITIONS

DEFINITIONS

Sec.

- 355.1 Meaning of words.
- 355.2 Terms defined.

SCOPE OF INSPECTION SERVICE

- 355.3 Plants eligible for inspection.

APPLICATION FOR INSPECTION, CERTIFICATION, AND IDENTIFICATION

- 355.4 Application.
- 355.5 Drawings.
- 355.6 Review of applications.

INAUGURATION OF INSPECTION

- 355.7 Inauguration of inspection.
- 355.8 Official number.



- 355.9 Numbers granted same ownership or control.
- 355.10 Assignment of inspectors.

#### FEEES

- 355.11 Charge for survey.
- 355.12 Charge for service.

#### SANITATION AND FACILITIES

- 355.13 Sanitation.
- 355.14 Facilities.
- 355.15 Inedible material operating and storage rooms; outer premises, docks, driveways, etc.; fly-breeding material; nuisances.
- 355.16 Control of flies, rats, mice, etc.
- 355.17 Tagging equipment "U.S. rejected."
- 355.18 Drawings and specifications to be furnished.

#### INSPECTION PROCEDURE

- 355.19 Inspector to be informed when plant operates.
- 355.20 Inspector to have access to plant at all times.
- 355.21 Products entering inspected plants.
- 355.22 Designation of place of receipts of returned products.
- 355.23 Tagging products "U.S. retained."
- 355.24 Processes to be supervised.
- 355.25 Canning with heat processing and hermetically sealed containers; closures; code marking; heat processing; incubation.
- 355.26 Samples of certified products, ingredients, etc., to be taken for examination.
- 355.27 Reports of violations of regulations.

#### DISPOSAL OF CONDEMNED MATERIAL

- 355.28 Unfit material to be condemned.

#### COMPOSITION OF CERTIFIED PRODUCTS

- 355.29 Composition of certified products for dogs, cats, and other carnivora.

#### SUPERVISION

- 355.31 Supervision by inspector.

#### LABELING

- 355.32 Labeling required.
- 355.33 Plant number to be embossed on metal containers.
- 355.34 Labels, approval of, by Administrator.
- 355.35 Label information to be displayed on principal panel.
- 355.36 Obsolete labels.
- 355.37 Alteration or limitation of statement of certification.

## PENALTIES

355.38 Withdrawal of service.

## APPEALS

355.39 Appeals from decisions made under this part.

## REPORTS

355.40 Plants to furnish information for reports

## MULE MEAT AND ANIMAL FOOD, MULE MEAT BYPRODUCT

355.41 Ante-mortem and post-mortem inspection for mules.

355.42 Marking of mule meat and animal food mule meat byproduct.

§ 350.5 Application for service.

Any person who desires to receive service under the regulations in this part for meat or other product eligible therefor under such regulations may make application for service to the Administrator, upon an application form which will be furnished by the Administrator upon request.

§ 350.6 Denial or withdrawal of service.

(a) If any person has applied for service for meat or other product not eligible therefor under the regulations in this part, or has failed to make proper application for service or to pay fees and charges due for service furnished or to be furnished to him under the regulations in this part, or if the service cannot be furnished to any person applying therefor because of lack of available inspectors or other administrative reasons, the service may be denied to such person by the Administrator until the condition justifying such denial is corrected.

(b) Service under the regulations in this part may also be denied to any person by the Administrator for such period as he may deem proper, if it is determined, after opportunity for hearing before a proper official in the Department, that such person has been responsible for any willful misrepresentation to the Department concerning any meat or other product for which service has been requested under the regulations, in this part, or that such person has been responsible for the use without authority, or the imitation, of any marks or certificates of Federal meat inspection on or with respect to any meat or other product, or has otherwise been responsible for any fraudulent or deceptive practice with respect to such service, or that such person has interfered with or obstructed any inspector in the performance of his duties under the regulations in this part, or attempted to do so. Pending final determination of the matter, the Administrator may deny or withdraw service without hearing in those cases where the public interests so require. In other cases prior to the institution of proceedings for denial of service under this paragraph, the facts or conduct which may warrant such action shall be called to the attention of the person involved, in writing, and he shall be given an opportunity to demonstrate or achieve compliance with all applicable requirements.

§ 350.7 Fees and charges.

(a) Fees and charges for service under the regulations in this part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant of a statement as to the amount due.

(c) The fees to be charged and collected for service under the regulations in this part shall be at the rate of \$12.40 per hour for base time, \$12.40 per hour for overtime including Saturdays, Sundays, and holidays, and \* \$19.92 per hour for laboratory service, to cover the costs of the service and \*



shall be charged for the time required to render such service, including but not limited to the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative work week.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

[23 F.R. 9982, Dec. 23, 1958, as amended at 32 F.R. 13115, Sept. 15, 1967; 35 F.R. 6856, Apr. 30, 1970]

PART 351-CERTIFICATION OF TECHNICAL ANIMAL FATS FOR EXPORT

AUTHORITY: The provisions of this Part 351 issued under secs. 203, 205, 60 Stat. 1087, 1090; 7 U.S.C. 1622, 1624.

SOURCE: The provisions of this Part 351 appear at 40 FR 58627, December 18, 1975.

DEFINITIONS

§ 351.1 Meaning of words.

Words used in this Part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 351.2 Terms defined.

When used in this Part, unless the context otherwise requires:

(a) "Department" means the United States Department of Agriculture.

(b) "Program" means the Meat and Poultry Inspection Program of the Animal and Plant Health Inspection Service of the Department.

(c) "Administrator" means the Administrator of the Animal and Plant Health Inspection Service of the Department, or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead.

(d) "Circuit supervisor" means an employee of the Program assigned to supervise and perform official work in a circuit. Such employee is assigned by and reports directly to the Administrator or person designated by him.

(e) "Inspector" means an employee of the Program or a cooperating State.

(f) "Circuit" means one or more inspected plants assigned to a circuit supervisor.

(g) "Recognized State" means any State not designated in § 331.2 of this chapter.

(h) "Cooperating State" means any State cooperating under § 351.7 in administration of the regulations in this Part.

(i) "Inspection" means ante-mortem and post-mortem inspection by Program inspectors or inspectors of a Meat Inspection Service of a recognized State.

(j) "Animals" means cattle, sheep, swine, goats, horses, mules and other equines.

(k) "Technical animal fat" means animal fat eligible for exportation, or storage for exportation, in accordance with § 325.11 of this chapter.

(l) "Certified technical animal fat" means technical animal fat certified

\* for export or storage for export under the regulations in this Part.

\* (m) "Tallow" means technical animal fat with a minimum titre of 40° C.

\* (n) "Certified plant" means any plant or storage facility preparing or storing certified technical animal fat for export, or for transfer to another certified plant or storage facility for ultimate export, and at which certification service is provided under the regulations in this Part.

\* (o) "Inspected and Passed" means inspected and passed under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) or the meat inspection laws of a recognized State.

# SCOPE OF CERTIFICATION SERVICE

## § 351.3 Kind of service.

- (a) Certification, in the form set forth in paragraph (b), is available under the regulations in this Part for specific lots of technical animal fat for export, if the fat was rendered from materials derived from carcasses, or parts of carcasses, that had been inspected and passed and came from animals that did not die otherwise than by slaughter under inspection. The certification will be made by a Program employee when he determines, upon the basis of examinations made by him or other inspectors, as provided in § 351.14, and information obtained by him or them from the exporter or other sources, as provided in the regulations in this Part, that the technical animal fat is eligible for certification under this section and therefore the statements to be certified are correct. The service will be available upon a voluntary fee basis in accordance with said regulations.
- (b)(1) The form of Certificate for Export of Technical Animal Fats is as follows:

UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE MEAT AND POULTRY INSPECTION PROGRAM WASHINGTON, D.C. 20250		1. KIND OF PRODUCT	
CERTIFICATE FOR EXPORT OF TECHNICAL ANIMAL FATS		2. NET WEIGHT OF PRODUCT (From Bill of Lading)	
3. NAME AND ADDRESS OF PLANT MAKING SHIPMENT		4. NAME AND ADDRESS OF TRANSPORTING COMPANY	
CERTIFIED PLANT NO. _____			
5. NAME OF VESSEL		6. COUNTRY OF DESTINATION	
7. VESSEL NUMBER	8. NAME OF CITY WHERE LOADED	9. DATE LOADED	
The Undersigned Certifies In Accordance With 9 CFR 351.3 That:			
a. The product described above has been obtained by rendering raw materials, none of which were diseased, suspected of being diseased, or from dead animals.			
b. The product covered by this certification has not been rendered under the continuous Federal inspection provided in the Federal Meat Inspection Act. For compliance with this certification, the plant equipment, plant conditions, and processing operations of the rendering plant(s) supplying the product certified by this certification are subject to Federal inspection on a periodic basis as authorized by the Agricultural Marketing Act and regulations thereunder (9 CFR Part 351).			
10. ISSUED AT (Name of City)		11. DATE ISSUED	
12. SIGNATURE OF USOA INSPECTOR			



MP FORM 87  
NOV. 1975

\* (2) Certified technical animal fat may be described on the certificate \*  
\* as "technical animal fat"; or if it is tallow, it may be described on the \*  
\* certificate as "Tallow" and the description may include the statement "titre \*  
\* not less than 40°C." \*

\* PROCEDURE FOR OBTAINING SERVICE: ADMINISTRATION OF PROGRAM \*

\* § 351.4 Application for certification service. \*

\* Application for certification service under the regulations in this Part \*  
\* may be made to the Administrator by the operator of any rendering plant or \*  
\* storage facility at which technical animal fat is prepared or stored for \*  
\* export. In case of a change of ownership or change of location, a new \*  
\* application shall be made. Applications shall be made on forms<sup>1/</sup> available \*  
\* from the Administrator and provide all information called for thereon relating \*  
\* to the identity of the applicant and the plant, and the nature of the plant \*  
\* operations, and a certification of specified facts and an agreement to comply \*  
\* with specified requirements. \*

\* § 351.5 Conditions of eligibility for certification service; \*  
\* review of applications. \*

\* (a) To be eligible for certification service under the regulations in \*  
\* this Part, the operator of a rendering plant must demonstrate that: \*

\* (1) He operates a rendering plant which will receive materials derived \*  
\* from inspected and passed carcasses, or parts of carcasses, of animals that \*  
\* did not die otherwise than by slaughter under inspection, (i.e., not "dead \*  
\* animals"); and such source materials will be rendered at the plant into \*  
\* technical animal fat eligible for export, or storage for export, in accordance \*  
\* with the regulations in this Part; \*

\* (2) The source materials and the rendered technical animal fat described \*  
\* in subparagraph (1) will be identified and kept separated at all times from \*  
\* other products; and \*

\* (3) He will comply with the applicable regulations in this Part. \*

\* (b) To be eligible for certification service under the regulations in \*  
\* this Part, the operator of a storage facility must demonstrate that: \*

\* (1) He operates a storage facility that will receive for storage \*  
\* certified technical animal fat shipped directly from a certified rendering \*  
\* plant for storage for export and he will keep each such shipment identified \*  
\* and separated from other such shipments, and from other products that are not \*  
\* certified, and he will receive such fat only if it is accompanied by MP Form \*  
\* 85, as required by § 351.17. \*

\* (2) He will comply with the applicable regulations in this Part. \*

\* (c) Each applicant for certification service must file with the \*  
\* Administrator, with the application for service, a written description of the \*  
\* procedures to be used for receiving, identifying, processing, storing, and \*  
\* otherwise handling technical animal fat, and materials for use in the \*  
\* preparation thereof, at the plant or storage facility involved, and for \*

---

<sup>1/</sup> Copy filed as part of the original document.



\* shipping technical animal fat from the plant or facility and storing and \*  
\* exporting such technical animal fat, and a written description of the shipping, \*  
\* receiving, and inventory records maintained for technical animal fat. \*  
\* (d) The Administrator will determine, on the basis of all information \*  
\* available to him, whether the arrangements at the plant or storage facility are \*  
\* such as will assure that certifications of technical animal fat will be \*  
\* correct, and, if so, will grant the application for certification service. An \*  
\* applicant will be given an opportunity to present his views prior to refusal of \*  
\* the service. \*

\* § 351.6 Official number. \*

\* The Administrator will assign a certified technical animal fat plant number \*  
\* to each plant granted service. Such number shall be preceded by the letter \*  
\* "C" and be used to identify all certified technical animal fat prepared or \*  
\* stored by the plant. \*

\* § 351.7 Administration of certification service program. \*

\* (a) The regulations in this Part shall be administered by the circuit \*  
\* supervisor for the jurisdiction in which is located the certified plant or \*  
\* plants for which application for certification service is made, and such \*  
\* assistants as may be necessary will be assigned by the Administrator. \*

\* (b) The Administrator may enter into a cooperative agreement with any \*  
\* recognized State for the conduct by State employees of any surveys, examina- \*  
\* tions, and other activities involved in the administration of the regulations \*  
\* in this Part. However, certifications under these regulations may be issued \*  
\* only by Program employees, as provided in § 351.3. \*

\* FEES \*

\* § 351.8 Charges for surveys of plants. \*

\* Applicants for the certification service shall pay the Department for \*  
\* salary costs at \$12.40 per hour, travel and per diem allowances at rates \*  
\* currently allowed by the Government Travel Regulations, and other expenses \*  
\* incidental to the initial survey of the rendering plants or storage facilities \*  
\* for which certification service is requested. \*

\* § 351.9 Charges for examinations. \*

\* (a) The hourly fees to be charged and collected by the Administrator \*  
\* shall be \$12.40 per hour for examinations, as provided for in § 351.14, and \*  
\* \$19.92 per hour for any laboratory service required to determine the eligibili- \*  
\* ty of any technical animal fat for certification under the regulations in this \*  
\* Part. Such fees shall be charged for the time required to render such service, \*  
\* including, but not limited to, the time required for the travel of the \*  
\* inspector or inspectors in connection therewith. \*

\* (b) Charges may also be made to cover the actual cost of travel and per \*  
\* diem allowance at rates currently allowed by the General Services Administra- \*  
\* tion, and other expenses incurred by the Department in connection with such \*  
\* examinations and laboratory service. \*

FACILITIES AND OPERATIONS

\* § 351.10 Facilities.

\* (a) Facilities for the preparation, identification, and storage of the  
\* technical animal fat to be certified shall be furnished and maintained by the  
\* certified plant in accordance with this section.

\* (b) The operator of the certified plant shall provide at the plant,  
\* rooms, compartments, and equipment needed to maintain the identity of certified  
\* technical animal fats and materials used in their preparation, and separation  
\* of such articles from other products. Such rooms, compartments, and equipment  
\* shall be conspicuously marked with the phrase "Certified Technical Animal Fat"  
\* whenever they contain these fats.

\* § 351.11 Identification and separation of technical animal fats for  
\* certification and materials for use therein; removal of wrappers,  
\* etc.; cleaning of equipment.

\* (a) All technical animal fat to be offered for certification under this  
\* Part and materials to be used in the preparation of such fat, and all certified  
\* technical animal fat, shall be identified and kept separate from other products  
\* from the time of receipt at a certified plant and throughout processing or  
\* handling at such plant. All wrappers and packaging shall be removed from the  
\* source materials to the fullest extent practicable before the materials are  
\* rendered at the plant.

\* (b) If a plant's operations are within the provisions of § 351.14(b)(3),  
\* all equipment shall be cleaned before it is used for receiving, preparation,  
\* or storage of certified technical animal fats or material to be used in  
\* preparation of such fats. Such cleaning shall be done in such manner as to  
\* prevent contamination of such certified fats or source material with materials  
\* that are unacceptable under § 351.3.

\* § 351.12 Circuit supervisor to be informed when plant operates.

\* The operator of each certified plant shall inform the circuit supervisor,  
\* in advance, when the plant's work schedule will include preparing technical  
\* animal fats for certification and identify the approximate days and hours when  
\* operations will begin and end.

\* § 351.13 Inspectors to have access to certified plants at all times.

\* For the purpose of administering the regulations in this Part, inspectors  
\* shall have access at all times by day or night to every part of a certified  
\* plant.

\* § 351.14 Processes to be supervised; extent of examinations.

\* (a) All processes used in the preparation of certified technical animal  
\* fats at any certified plant shall be subject to supervision by an inspector.  
\* Certified plants shall not prepare any technical animal fat for certification  
\* under the regulations in this Part, except in accordance with such regulations.\*



\* (b) Supervision, ranging from full-time coverage of an entire process to \*  
\* one or more reviews per month, to determine a plant's compliance with the \*  
\* regulations in this Part will be maintained. A circuit supervisor may \*  
\* increase the frequency of reviews whenever he deems necessary to assure the \*  
\* validity of certifications under the regulations in this Part. Usual coverage \*  
\* of individual rendering plants will be as follows: \*

\* (1) Coverage shall be at least once a month if the plant consistently \*  
\* handles only raw materials acceptable under § 351.3 for the preparation of \*  
\* certified technical animal fat and the plant operator, in writing, certifies \*  
\* that he is maintaining this procedure. \*

\* (2) Coverage shall be at least once a week if the plant consistently \*  
\* handles some raw materials that are acceptable, and some that are unacceptable, \*  
\* under § 351.3, for the preparation of certified technical animal fat, uses \*  
\* separate equipment for processing, and uses separate rooms, compartments, and \*  
\* equipment for receiving and storing the respective types of raw materials and \*  
\* technical animal fats, and the plant operator, in writing, certifies that he \*  
\* is maintaining this complete physical separation procedure. \*

\* (3) Coverage shall be fulltime during receiving of raw materials and \*  
\* their preparation into certified technical animal fat, if the plant handles \*  
\* some raw materials that are acceptable, and some that are unacceptable, under \*  
\* § 351.3, for the preparation of certified technical animal fat, and uses the \*  
\* same rooms, compartments, and equipment, with only time separation between \*  
\* receiving, processing, and storing the respective types of raw materials and \*  
\* technical animal fats. \*

\* §351.15 Reports of violations. \*

\* Inspectors shall report to the circuit supervisor any apparent violations \*  
\* of the regulations in this Part or the Federal Meat Inspection Act or regula- \*  
\* tions thereunder (subchapter A of this chapter) which occur at certified \*  
\* plants, or elsewhere, within their knowledge. The circuit supervisor shall \*  
\* report such actions to the Administrator through appropriate channels. \*

\* TRANSPORTATION AND EXPORTATION OF CERTIFIED TECHNICAL ANIMAL FAT \*

\* § 351.16 Certificate required for shipments of technical animal fat. \*

\* No certified plant shall export any certified technical animal fat unless \*  
\* the shipment is accompanied by a certificate issued under § 351.3. \*

\* § 351.17 Identification required. \*

\* Certified technical animal fats being exported directly from a certified \*  
\* plant or transferred between certified plants for storage for export are \*  
\* subject to the requirements of § 325.11 of this chapter. In addition, such \*  
\* shipments between certified plants shall be accompanied by MP Form 85 \*  
\* (Declaration to Accompany Technical Animal Fats Between Certified Technical \*  
\* Animal Fat Plants)<sup>2/</sup> prepared by the operator of the certified plant from \*  
\* which shipment is made, certifying that the product has been obtained by \*

---

<sup>2/</sup> Copy filed as part of the original document.



\* rendering raw materials derived from federally or State inspected and passed \*  
\* carcasses, or parts of carcasses. Technical animal fat described on MP Form \*  
\* 85 as tallow must meet the definition of "Tallow" in § 351.2. \*

\* PROHIBITIONS \*

\* § 351.18 Official identifications; unauthorized use. \*

\* (a) The form of certification set forth in § 351.3 and the term \*  
\* "Certified Technical Animal Fat" are official identifications for purposes \*  
\* of the Agricultural Marketing Act of 1946, as amended, and shall not be \*  
\* falsely made, issued, altered, forged, or counterfeited, or used for purpose \*  
\* of misrepresentation or deception. \*

\* (b) No container which bears or is to bear any designation as certified \*  
\* technical animal fat shall be filled in whole or in part, except with technical \*  
\* animal fats which have been certified and identified in compliance with this \*  
\* Part. \*

\* REMEDIES: PENALTIES \*

\* § 351.19 Refusal of certification for specific lots. \*

\* If an inspector has reason to believe that a lot of technical animal fat \*  
\* is ineligible for certification under § 351.3, or any materials to be used in \*  
\* a lot of technical animal fat would make the technical animal fat ineligible \*  
\* for such certification, certification of the lot shall be withheld pending \*  
\* final determination by the circuit supervisor. The operator of the plant shall \*  
\* be afforded an opportunity to demonstrate the eligibility of the lot for \*  
\* certification before the final determination is made. \*

\* § 351.20 Withdrawal of service from certified plants. \*

\* (a) After opportunity for hearing has been accorded the operator of a \*  
\* certified plant, the certification service, provided for in this Part, may be \*  
\* withdrawn from such plant in accordance with the applicable rules of practice, \*  
\* if it is determined that: \*

\* (1) The operator, or his employee or agent: \*

\* (i) Has made any willful misrepresentation or engaged in any fraudulent \*  
\* or deceptive practice in connection with the service; \*

\* (ii) Has interfered with or obstructed any Program employee or other \*  
\* inspector in the performance of his duties, under the regulations in this \*  
\* Part, by intimidation, threats, or other improper means; or \*

\* (iii) Has violated section 203(h) of the Agricultural Marketing Act of \*  
\* 1946, as amended (7 U.S.C. 1622(h)), or any regulation in this Part; or \*

\* (2) Facilities or procedures at the certified plant do not conform to \*  
\* the arrangements approved by the Administrator under § 351.5. \*

\* (b) Pending final determination of the matter, the Administrator may \*  
\* summarily suspend the certification service at any certified plant when he \*  
\* has reason to believe that there is cause for withdrawal of the service under \*  
\* paragraph (a). \*

\*  
\* APPEALS \*  
\*

\* § 351.21 Appeals. \*

\* Any decision by an employee of the Program may be appealed by any \*  
\* adversely affected person to the immediate supervisor of such employee. \*  
\* Decisions of other inspectors may be appealed to the circuit supervisor. \*

\* RECORDS AND REPORTS \*

\* § 351.22 Certified plants to maintain records and make reports; \*  
\* access to records. \*

\* (a) Each day a certified plant prepares, receives, or ships certified \*  
\* technical animal fat or receives materials for use in such product, the \*  
\* operator of the plant shall prepare records identifying the kinds and quanti- \*  
\* ties of such materials and technical animal fats received, the number of \*  
\* pounds of certified technical animal fat prepared or shipped, and an up-to- \*  
\* date inventory of certified technical animal fat in storage. The operator \*  
\* of each certified plant shall include in the records required by this section \*  
\* all MP Forms 85 which he receives with shipments of certified technical \*  
\* animal fat from any other certified plant. These records shall be maintained \*  
\* by the operator of each certified plant and made available to an inspector, \*  
\* upon request, for examination and copying, for a period of 1 year after the \*  
\* date of the transaction involved. \*

\* (b) The operator of each certified plant shall provide such relevant \*  
\* information as any inspector may request to enable him to determine whether \*  
\* any technical animal fats are eligible for certification and whether the plant \*  
\* is eligible for certification service under the regulations in this Part. \*

PART 355—CERTIFIED PRODUCTS FOR DOGS, CATS, AND OTHER CARNIVORA;  
INSPECTION, CERTIFICATION, AND IDENTIFICATION AS TO CLASS,  
QUALITY, QUANTITY, AND CONDITION

AUTHORITY: The provisions of this Part 355 issued under secs. 203, 205,  
60 Stat. 1087, 1090; 7 U.S.C. 1622, 1624.

SOURCE: The provisions of this Part 355 appear at 23 F.R. 10107, Dec. 23,  
1958; 25 F.R. 1357, Feb. 16, 1960, as amended at 32 F.R. 13115, Sept. 15,  
1967, unless otherwise noted. Redesignated at 30 F.R. 4195, Mar. 31, 1965.

DEFINITIONS

§ 355.1 Meaning of words.

Words used in this part in the singular form shall be deemed to import the  
plural, and vice versa, as the case may demand.

§ 355.2 Terms defined.

When used in this part unless otherwise distinctly expressed or manifestly  
incompatible with the intent thereof:



(a) "Person" means any individual, partnership, association, business trust, corporation, or any organized group of persons, whether incorporated or not.

(b) "Program" means the Meat and Poultry Inspection Program of the Animal and Plant Health Inspection Service of the United States Department of Agriculture.

(c) "Circuit supervisor" means an inspector of the Program assigned to supervise and perform official work at a circuit. Such inspector is assigned by and reports directly to the Administrator or other person designated by him.

(d) "Inspector" means an inspector of the Program.

(e) "Inspected plant" means any plant preparing certified products for dogs, cats, or other carnivora, at which inspection is maintained under the regulations contained in this part.

(f) "Circuit" means one or more inspected plants assigned to a circuit supervisor.

(g) "Animal protein supplement" means a product containing animal protein and other elements normal to the component for use in compounding a maintenance food for dogs, cats, and other carnivora.

(h) "Products" means the products for dogs, cats, and other carnivora marked, or to be marked, with the certification provided in this part.

(i) "Meat" means the U.S. inspected and passed and so identified clean, wholesome muscle tissue of cattle, sheep, swine, or goats which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus with or without the accompanying and overlying fat and the portions of skin, sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.

(j) "Animal food meat byproduct" means the part other than meat which has been derived from one or more cattle, sheep, swine or goats that have been U.S. Inspected and Passed and is fit for use as animal food.

(k) "Horse meat" means the U.S. inspected and passed and so identified clean, wholesome muscle tissue of horses which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat and the portions of sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing.

(l) "Animal food horse meat byproduct" means the part other than meat which has been derived from one or more horses that have been U.S. Inspected and Passed and is fit for use as animal food.

(m) "Mule meat" means the clean, sound, healthful, wholesome muscle tissue derived from mules as determined by ante-mortem and post-mortem inspection by an inspector in accordance with § 355.41. It includes muscle tissue which is found in the tongue, in the diaphragm, in the heart or in the esophagus, with or without the accompanying and overlying fat and the portions of sinews, nerves, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing.

(n) "Animal food mule meat byproduct" means the part other than meat which has been derived from one or more mules that have been handled in accordance with § 355.41 and is fit for use as animal food.



(o) "Bone" means the U.S. inspected and passed and so identified clean, wholesome bone which has been derived from cattle, sheep, swine, goats or horses, or bone derived from mules slaughtered and passed under Program inspection in accordance with § 355.41.

(p) "Poultry" means any domesticated bird slaughtered in accordance with the Poultry Products Inspection Act, Public Law 85-172, 85th Congress, S. 1747, dated August 28, 1957 (21 U.S.C. 451 et seq.).

(q) "Poultry product" means any edible part of fresh poultry which have been slaughtered for human food and from which the blood, feathers, feet, head and viscera have been removed in accordance with rules and regulations promulgated by the Secretary of Agriculture.

(r) Administrator. The Administrator of the Animal and Plant Health Inspection Service or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead.

(s) "Whale meat" means the muscle tissue of whales which is fit for use in animal food.

(t) "Fish" means the whole or part of any aquatic, water breathing vertebrates, commonly designated as fish, which is fit for use in animal food.

(u) "Animal food poultry byproduct" means any portion of carcasses of poultry slaughtered under inspection and passed in accordance with the Poultry Products Inspection Act which is fit for use in animal food.

[23 F.R. 10107, Dec. 23, 1958, as amended at 25 F.R. 1356, Feb. 1960; 29 F.R. 18418, Dec. 25, 1964; 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 13115, Sept. 15, 1967; 33 F.R. 6707, May 2, 1968]

#### SCOPE OF INSPECTION SERVICE

##### § 355.3 Plants eligible for inspection.

Upon application, inspection may be granted at a plant where products are to be prepared, when the Administrator has determined that the application conforms to and the plant meets with the requirements of this part.

#### APPLICATION FOR INSPECTION, CERTIFICATION, AND IDENTIFICATION

##### § 355.4 Application.

The owner or operator of any plant of the kind specified in § 355.3 may apply to the Administrator for inspection, certification, and identification. In cases of change of ownership or change of location, new applications shall be made.

##### § 355.5 Drawings.

Triplicate copies of complete drawings with specifications, consisting of floor plans showing the locations of such features as the principal pieces of equipment, floor drains, principal drainage lines, hand-washing basins, and hose connections for cleanup purposes; elevations; roof plans when necessary to show size and location of skylights and the like; cross and longitudinal

sections of the various buildings, showing such features as principal pieces of equipment, heights of ceilings, conveyor rails, and character of floors, walls, and ceilings; and a plot plan showing relationship of various departments and structures of the plants, properly drawn to scale, shall accompany applications. Where complete approved drawings and specifications are available in the files of the Meat and Poultry Inspection Program, Animal and Plant Health Inspection Service, U.S. Department of Agriculture, covering a plant operating under the supervision of that Program, it will not be necessary that drawings and specifications accompany an application made under this part for inspection at such plant.

[23 F.R. 10107, Dec. 23, 1958, as amended at 30 F.R. 4195, Mar. 31, 1965; 32 F.R. 13115, Sept. 15, 1967]

#### § 355.6 Review of applications.

The Administrator will determine whether applications shall be granted or refused.

### INAUGURATION OF INSPECTION

#### § 355.7 Inauguration of inspection.

When an application for inspection, certification, and identification is granted, the circuit supervisor shall, at or prior to the inauguration of inspection, inform the owner or operator of the plant of the requirements of the regulations contained in this part. Inspection shall not be begun if a plant is not in a sanitary condition. The applicant shall adopt and enforce all necessary measures and shall comply with all such directions as the circuit supervisor may prescribe for carrying out the purposes of this part.

#### § 355.8 Official number.

To each plant granted inspection an official number shall be assigned. Such number shall be preceded by the letter "A" and used to identify all certified products prepared in the plant.

#### § 355.9 Numbers granted same ownership or control.

Two or more official plants under the same ownership or control may be granted the same official number, provided a serial letter is added after the number in each case to identify the plant.

#### § 355.10 Assignment of inspectors.

The Administrator shall designate a circuit supervisor of the inspection at each circuit and assign to him such assistants as may be necessary.

### FEES

#### § 355.11 Charge for survey.

Applicants for the inspection, certification, and identification shall

reimburse the Department for salary, travel cost, per diem allowance, and the like, expended incidental to any survey of the premises for which the inspection is requested, and in connection with any review of plans which may be made.

§ 355.12 Charge for service.

The fees to be charged and collected by the Administrator shall be \$12.40 per hour for base time, \$12.40 per hour for overtime including Saturdays, Sundays, and holidays, and \$19.92 per hour for laboratory service to reimburse the Service for the cost of the inspection services so furnished. \*  
[35 F.R. 6856, Apr. 30, 1970]

SANITATION AND FACILITIES

§ 355.13 Sanitation.

Sanitary facilities and accommodations shall be furnished by every inspected plant. Of these the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. They shall be properly lighted and ventilated and of sanitary construction. They shall be separate from the rooms and compartments in which certified products are prepared, stored or handled.

(b) Modern hand-washing basins, including running hot and cold water, soap and towels shall be placed in or near toilet rooms.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet soil lines shall not be discharged into a grease catchbasin.

(d) Properly located facilities shall be provided for cleansing utensils and hands of all persons handling or preparing any products to be certified.

(e) Equipment and utensils used for preparing any products to be certified shall be of such material and construction as will make them susceptible of being readily and thoroughly cleaned.

(f) Trucks and receptacles used for inedible materials shall be of such construction as to permit ready and thorough cleansing, shall bear a conspicuous and distinctive mark, and shall be used exclusively for handling inedible material.

(g) Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any certified products, and all other parts of the inspected plant, shall be kept clean. There shall be no handling or storing of materials which creates an objectionable condition in rooms, compartments or places where certified products are prepared, stored or otherwise handled.

§ 355.14 Facilities.

Adequate facilities for the preparation and inspection of the products to be certified shall be furnished and maintained by the inspected plant. Of these the following are specifically required:



(a) A room or compartment adequately equipped for locking or sealing shall be provided for holding products prepared for certification or material used in their preparation which are identified as "U.S. retained," and such rooms and compartments shall be conspicuously marked with the phrase "U.S. retained" prominently displayed.

(b) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles including carcasses, parts of carcasses and other materials, shall be provided.

(c) Rooms or compartments adequate in size and properly equipped for holding samples of canned products prepared for certification under incubation, shall be maintained at the temperature specified in § 355.25(i).

(d) Furnished office room, including light, heat, janitor, and laundry service shall be provided rent free for the exclusive use of the inspector. These facilities shall be set apart for this purpose and provided with lockers suitable for the protection and storage of program supplies. Laundering of inspectors' outer work clothing shall be provided by the management of inspected plants.

§ 355.15 Inedible material operating and storage rooms; outer premises, docks, driveways, etc.; fly-breeding material; nuisances.

All operating and storage rooms and departments of inspected plants used for inedible material shall be maintained in clean condition, and shall be separate and apart from rooms and departments where certified products are prepared, handled, or stored. Docks and areas where cars and vehicles are loaded, and driveways, approaches and alleyways shall be properly paved and drained and the outer premises of every inspected plant shall be kept in clean and orderly condition. All catchbasins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. The accumulation on the premises of any material in which flies may breed, or the maintenance of any nuisance on the premises shall not be allowed.

§ 355.16 Control of flies, rats, mice, etc.

Flies, rats, mice, and other vermin shall be excluded from inspected plants and premises.

§ 355.17 Tagging equipment "U.S. rejected."

When necessary, inspectors shall attach a "U.S. rejected" tag to any equipment or utensil which is unclean or the use of which would be in conflict with the provisions of this part. No equipment or utensil so tagged shall again be used until made acceptable under this part and until removal of the tag. Such tag shall not be removed from the equipment or utensil by anyone other than an inspector.

§ 355.18 Drawings and specifications to be furnished.

Triplicate copies of complete drawings and specifications for remodeling

inspected plants or for new structures at such plants shall be submitted to the Administrator and approval obtained for the plans in advance of construction.

#### INSPECTION PROCEDURE

##### § 355.19 Inspector to be informed when plant operates.

The management of an inspected plant shall inform the inspector or the circuit supervisor when work in each department has been concluded for the day, and the day and hour when work will be resumed therein. There shall be no preparation of certified products at an inspected plant except under the supervision of an inspector.

##### § 355.20 Inspector to have access to plant at all times.

For the purpose of examination or inspection necessary to enforce any of the provisions of this part, inspectors shall have access at all times by day or night, whether the plant is being operated or not, to every part of an inspected plant.

##### § 355.21 Products entering inspected plants.

All products of a kind certified under this part or materials to be used in the preparation of such products when brought into an inspected plant shall be identified and inspected at the time of receipt and be subject to further inspection in such manner and at such time as may be deemed necessary. If, upon inspection, any such article is found to be unsound or otherwise unfit, it shall be handled as provided § 355.28.

##### § 355.22 Designation of place of receipt of returned products.

Certified products returned to an inspected plant shall be received at a dock or place specifically designated for the purpose by the plant management with the approval of the circuit supervisor. Such returned products shall be inspected there by the inspector before further entering the plant.

##### § 355.23 Tagging products "U.S. retained."

A "U.S. Retained" tag shall be placed by an inspector at the time of inspection on all certified products, materials to be used in the preparation of certified products, or containers thereof, whenever such certified products, materials, or containers are suspected of being unsound or otherwise unfit or not in conformity with the requirements contained in this part. Such tags so placed shall not be removed by anyone other than an inspector.

##### § 355.24 Processes to be supervised.

All processes used in the preparation of the certified products shall be



supervised by an inspector. All steps in the process of manufacture shall be conducted carefully and with strict cleanliness. Inspected plants shall not prepare products of a kind certified under this part unless they conform with the regulations contained in this part.

§ 355.25 Canning with heat processing and hermetically sealed containers; closures; code marking; heat processing; incubation.

(a) Containers shall be cleaned thoroughly immediately before filling, and precaution must be taken to avoid soiling the inner surfaces subsequently.

(b) The inside surfaces of containers of metal, glass, or other material shall be washed by spraying in an inverted position with running water at a temperature of at least 180° F. The container washing equipment shall be provided with a thermometer to register the temperature of the water used for cleaning the containers.

(c) Perfect closure is required for hermetically sealed containers. Heat processing shall follow promptly after closing.

(d) Careful inspection shall be made of the containers by competent plant employees immediately after closing, and containers which are defectively filled or defectively closed, or which show inadequate vacuum, shall not be further processed until the defect has been corrected. The containers shall again be inspected by plant employees when they have cooled sufficiently for handling after processing by heating. The contents of defective containers shall be condemned unless correction of the defect is accomplished within six hours following the sealing of the containers or completion of the heat processing, as the case may be, except that (1) if the defective condition is discovered during an afternoon run the cans of product may be held in coolers at a temperature not exceeding 38° F. under conditions that will promptly and effectively chill them until the following day when the defect may be corrected; and (2) short vacuum or overstuffed cans of products which have not been handled in accordance with the above may be incubated as provided in paragraph (i) of this section in the inspected plant under Program supervision, after which the cans shall be opened and the sound products passed.

(e) Canned products shall not be passed unless, after cooling to atmospheric temperature, they show the external characteristic of sound cans; that is, the cans shall not be overfilled, the ends of the cans shall be concave, there shall be no bulging of the cans, the sides and ends of the cans shall conform to the products, and there shall be no slack or loose tin in the cans.

(f) All canned products shall be plainly and permanently marked on the containers by code or otherwise with the identity of the contents and date of canning. The code used and its meaning shall be on record in the office of the circuit supervisor before use.

(g) The canned products must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation as evidenced by the incubation test.

(h) Lots of canned products shall be identified during their handling preparatory to and during heat processing by tagging the baskets or cages in through the heat processing or by other effective means so as to insure the proper channeling of the products for effective heat processing after closing the cans.



(i) Facilities shall be provided to incubate at least representative samples of the fully processed canned products. The incubation shall consist of holding the canned products for at least 10 days at about 98° F. The extent to which incubation tests shall be required by inspectors depends on conditions such as the record of the inspected plant in conducting canning operations, the extent to which the plant furnishes competent supervision and inspection in connection with the canning operations, the character of the equipment used, and the degree to which such equipment is maintained at maximum efficiency. Such factors shall be considered by the circuit supervisor in determining the extent of incubation testing at a particular plant. In the event of failure by an inspected plant to provide suitable facilities for incubation of test samples, the circuit supervisor may require holding of the entire lot under such conditions and for such period of time as may, in his discretion, be necessary to establish the stability of the canned products. The circuit supervisor may permit lots of canned certified products to be shipped from the inspected plant prior to completion of sample incubation when he has no reason to suspect unsoundness in the particular lots, and under circumstances which will assure the return of the products to the plant for inspection should such action be indicated by the incubation results.

§ 355.26 Samples of certified products, ingredients, etc., to be taken for examination.

Samples of certified products, water, chemicals, flavorings or other articles in an inspected plant shall be taken without cost to the Program for an examination as often as may be deemed necessary for the efficient conduct of the inspection. The frequency of sampling shall be determined by the needs of the inspection.

§ 355.27 Reports of violations of regulations.

Inspectors shall report to the circuit supervisor violations of or failures to conform with these regulations which occur at inspected plants, and the circuit supervisor shall report the same to the Administrator.

DISPOSAL OF CONDEMNED MATERIAL

§ 355.28 Unfit material to be condemned.

Subject to § 355.41, any certified products, or ingredients intended for use therein, which are decomposed or adulterated or otherwise unsound or unfit for use shall be condemned and destroyed, except that if the adulteration is such as will not preclude their legitimate use for some purpose other than the preparation of the certified products, they may be released by authorized inspectors for such other purpose for disposition under the supervision of the proper local, State, or Federal official. The operator of the inspected plant shall make such arrangement as may be necessary with the proper officials for the disposition of the article.

## COMPOSITION OF CERTIFIED PRODUCTS

### § 355.29 Composition of certified products for dogs, cats, and other carnivora.

(a) Composition of canned or semi-moist certified maintenance food.

(1) Only ingredients which are normal to canned or semi-moist food for dogs, cats, and other carnivora, which are favorable to adequate nutrition, and which are classed by the Administrator as conforming with requirements contained in this part shall be used in the preparation of certified maintenance food.

(2) Not less than 30 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products, shall be used in the preparation of canned or semi-moist certified maintenance food. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used. The uncooked weight of the meat or animal food meat byproduct or both, or of the horse meat or animal food horse meat byproduct or both, or of the mule meat or animal food mule meat byproduct or both, or of the poultry products, or of the combinations thereof, shall be used in the calculation, and the percentage shall be obtained by relating this weight to the total weight of the certified maintenance food.

(3) Certified maintenance food shall contain not less than 10 percent of protein.

(4) Certified maintenance food shall contain a level of minerals and vitamins generally recognized to be essential to the nutritional value of the food.

(5) Vegetables and grains and their derivatives, used as ingredients of certified maintenance food, shall be of good quality, shall be free from discoloration, mold, smut, and insect infestation, and shall be otherwise fit for use as animal food.

(6) Inedible material such as tankage, dried blood, bone meal, and the like shall not be used as ingredients of certified maintenance food.

(7) Semi-moist certified maintenance food shall have a soft granular consistency, shall be shelf stable, and shall be processed so that the moisture content thereof does not exceed 27 percent of the net weight of such food.

(b) Composition of canned or fresh frozen certified supplemental animal foods. (1) Certified animal protein supplement shall comply with the following requirements:

(i) Certified animal protein supplement shall contain not less than 95 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used;

(ii) Certified animal protein supplement shall have added thereto a

sufficient amount of fresh ground bone or other acceptable agent to satisfy the requirements of the regulations promulgated under the Meat Inspection Act (34 Stat. 1260), as amended (21 U.S.C. 71 et seq.), and the Horse Meat Act (41 Stat. 241; 21 U.S.C. 96), in order to insure decharacterization of the product for human food purposes;

(iii) Certified animal protein supplement may contain not more than 3 percent wheat flour or other processing aid acceptable to the Administrator, which shall be of good quality, shall be free from insect infestation, and shall be otherwise fit for use as animal food;

(iv) Certified animal protein supplement shall contain not less than 15 percent protein; and

(v) Certified animal protein supplement shall contain not less than 3 percent fat.

(2) Certified pet food supplement shall comply with the following requirements:

(i) Certified pet food supplement shall contain not less than 50 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used;

(ii) Certified pet food supplement shall have added thereto a sufficient amount of fresh ground bone or other acceptable agent to satisfy the requirements of the regulations promulgated under the Meat Inspection Act (34 Stat. 1260), as amended (21 U.S.C. 71 et seq.), and the Horse Meat Act (41 Stat. 241; 21 U.S.C. 96), in order to insure decharacterization of the product for human food purposes;

(iii) Certified pet food supplement may contain various cereals, flours, vegetables, flavorings, seasonings and other processing aids acceptable to the Administrator which shall be of good quality, shall be free from discoloration, mold, smut, and insect infestation, and shall be otherwise fit for use as animal food;

(iv) Certified pet food supplement shall contain not less than 11 percent protein;

(v) Certified pet food supplement shall contain not less than 3 percent fat; and

(vi) Certified pet food supplement may not contain more than 74 percent moisture.

(c) Composition of canned certified variety pet food. (1) Certified variety pet food shall contain not less than 25 percent of meat or animal food meat byproduct or both, or of horse meat or animal food horse meat byproduct or both, or of mule meat or animal food mule meat byproduct or both, or of poultry products. Upon specific approval of the Administrator, combinations of the above specified ingredients may be used.

(2) Certified variety pet food shall contain a variety of vegetables and may contain other ingredients which are favorable to adequate nutrition.

(3) Vegetables and grains and their derivatives used as ingredients of certified variety pet food shall be of good quality, shall be free from discoloration, mold, smut, and insect infestation, and shall be otherwise fit for use as animal food.



(4) Certified variety pet food shall contain not less than 8 percent protein.

(5) Certified variety pet food shall contain not less than 2 percent fat.

(6) Certified variety pet food may contain not more than 75 percent moisture.

(d) Certified products for dogs, cats, and other carnivora may contain whale meat, fish, and animal food poultry byproducts or combinations thereof as optional ingredients in lieu of some but not all of the ingredients named in paragraphs (a)(2), (b)(1)(i), and (c)(1) of this section, respectively, upon specific approval of the Administrator.

[26 F.R. 3984, May 9, 1961, as amended at 29 F.R. 9819, July 22, 1964; 29 F.R. 18419, Dec. 25, 1964; 30 F.R. 10284, Aug. 19, 1965; 32 F.R. 13115, Sept. 15, 1967; 33 F.R. 6707, May 2, 1968]

#### SUPERVISION

##### § 355.31 Supervision by inspector.

No container which bears or is to bear a label as provided for under this part shall be filled in whole or in part except with certified products which have been inspected in compliance with this part, which are sound, healthful, wholesome, and otherwise fit for dogs, cats, and other carnivora, and which are strictly in accordance with the statements on the label. No such container shall be filled in whole or in part and no such label shall be affixed thereto except under the supervision of an inspector.

#### LABELING

##### § 355.32 Labeling required.

Each container of inspected and certified product shall have affixed thereto a label bearing the following information, prominently displayed:

(a) The name of the product, class of product, ingredient statement, and the animal foods inspection legend in the manner provided by subparagraphs (1), (2), (3), (4), (5), and (6) of this paragraph.

(1) The name of the canned or semi-moist certified food shall include words such as "dog food," "cat food," "dog and cat food," or "fox food," accompanied with such references to optional ingredients as may be required by the Administrator under this part. Product names shall not be misleading in regard to class of canned or semi-moist certified food for which label is intended.

(2) Class of product as outlined in paragraphs (a), (b), and (c) of § 355.29 shall be declared on either the main display or 20 percent panel of the label.

(3) The word "ingredients," followed by a complete list of ingredients of the food in the order of their predominance and by their common or usual names, shall appear on the label with the name of the food.

(4) The inspection legend for canned, semi-moist or frozen certified animal food shall appear on the label in the form shown herewith, except that

the plant number need not appear with the legend when such number is embossed on the sealed metal container as provided in § 355.33.



(5) When a product is prepared in whole from any of the items defined in § 355.2 (i) through (n), its name shall identify the item and there shall appear contiguous to the name of the item the name of the decharacterizing agent used, followed by the word "added" as, for example, "bone added."

(6) When wheat flour or other processing aid is added to the product, there shall appear on the label, with the name of the decharacterizing agent, in predominating order, the name of the processing aid, as, for example, "Wheat flour and bone added" or "Bone and wheat flour added."

(b) A statement of the quantity of contents of the container, representing in terms of avoirdupois weight the quantity of product in the container.

(c) The name and place of business of the manufacturer, packer, or distributor. The name under which inspection is granted to a plant may appear without qualification on the label of a product prepared by that plant. When the certified product is not prepared by the person whose name appears on the label, the name shall be qualified by a phrase which reveals the connection such person has with the product as, for example, "Prepared for ....."  
[23 F.R. 10107, Dec. 23, 1958, as amended at 25 F.R. 1357, Feb. 16, 1960;  
26 F.R. 3984, May 9, 1961; 29 F.R. 9819, July 22, 1964; 32 F.R. 13115, Sept. 15, 1967]

#### § 355.33 Plant number to be embossed on metal containers.

The official number assigned to an inspected plant under § 355.8 shall be embossed on all sealed metal containers of certified products filled in such plant, except that such containers which bear labels lithographed directly on the container and in which the plant number is incorporated need not have the plant number embossed thereon. Labels and embossed code identification shall be affixed so as not to obscure the embossed plant number.

#### § 355.34 Labels, approval of, by Administrator.

(a) Except as provided in paragraph (c) of this section, no label shall be used on any container of certified products until it has been approved by the Administrator. For the convenience of the inspected plant, sketches or proofs of proposed labels may be submitted in triplicate to the Administrator for approval, and the preparation of the finished labels deferred until such approval is obtained. All finished labels shall be submitted in quadruplicate to the Administrator for approval. In the case of lithographed labels, paper

takeoffs in lieu of sections of the metal containers shall be submitted for approval. Such paper takeoffs shall not be in the form of a negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved.

(b) Inserts, tags, liners, pasters, and like devices containing printed or graphic matter for use on, or to be placed within, containers and coverings of certified products shall be submitted for approval in the same manner as provided for labels in paragraph (a) of this section, except that inspectors in charge may permit the use of such devices if they contain no reference to the certified products and bear no misleading feature.

(c) Stencils, labels, box dies, and brands may be used on shipping containers, including tierces, barrels, drums, boxes, crates, and large-size fiberboard containers, without approval by the Administrator, provided the markings are applicable to the certified products, are not false or deceptive, and are used with the approval of the circuit supervisor.

(d) No certified product and no container thereof shall be labeled with any false or deceptive term, and no statement, word, picture, design, or device which conveys any false impression or gives any false indication of the origin, quality, or quantity of the product shall appear on any label.

#### § 355.35 Label information to be displayed on principal panel.

The label information required by § 355.32 shall be displayed on the principal panel or panels of the label except that label information other than the name of the product and the ingredient statement may be displayed on a panel immediately adjacent to the principal panel or panels if such supplemental panel consists of at least 20 percent of the label and is reserved exclusively for required labeling information.

#### § 355.36 Obsolete labels.

At least once each year, each inspected plant shall submit to the Administrator, in quadruplicate, a list of approvals for labels that have become obsolete, accompanied by a statement that such approvals are no longer desired. The approvals shall be identified by the number, the date of approval, and the name of the product.

#### § 355.37 Alteration or imitation of statement of certification.

The statement of certification provided for by § 355.32(a)(4) shall not be altered, defaced, imitated, or simulated in any respect or used for the purpose of misrepresentation or deception.

[25 F.R. 1357, Feb. 16, 1960]

### PENALTIES

#### § 355.38 Withdrawal of service.

After opportunity for hearing before a proper official of the Department has been accorded the operator of an inspected plant, the inspection, certification, and identification provided for in this part may be withdrawn from such plant if the operator: (a) persistently fails to comply with any



provision of the regulations in this part or of instructions or directions issued thereunder; (b) makes any willful misrepresentation or engages in any fraudulent or deceptive practice in connection with the making of any application for service; (c) violates § 355.37; or (d) interferes with or obstructs any Program employee in the performance of his duties under the regulations in this part by intimidation, threats, or other improper means. Pending final determination of the matter, the Administrator may suspend such inspection, certification, and identification without hearing in cases of willfulness or those in which the public health, interest, or safety requires such action. In other cases, prior to the institution of proceedings for any withdrawal or suspension, the facts or conduct which may warrant such action shall be called to the attention of the operator in writing and he shall be given an opportunity to demonstrate or achieve compliance with the requirements of the regulations in this part and instructions and directions issued thereunder.

#### APPEALS

§ 355.39 Appeals from decisions made under this part.

Any appeal from a decision by an employee of the Program shall be made to his immediate superior having jurisdiction over the subject matter of the appeal.

#### REPORTS

§ 355.40 Plants to furnish information for reports.

Each day the operator of every inspected plant shall furnish the inspector assigned to that plant with a statement of the number of pounds of product certified by the inspector.

#### MULE MEAT AND ANIMAL FOOD, MULE MEAT BYPRODUCT

§ 355.41 Ante-mortem and post-mortem inspection for mules.

(a) (1) An ante-mortem examination and inspection shall be made of all mules about to be slaughtered for use in the preparation of products under this part, before their slaughter shall be allowed for such use. Such inspection shall be made on the day of slaughter.

(2) Mules found on such inspection to show symptoms of disease shall be set apart and slaughtered separately. Those found to be affected with strangles, purpura hemorrhagica, azoturia, infectious equine encephalomyelitis, toxic encephalomyelitis (forage poisoning), infectious anemia (swamp fever), dourine, acute influenza, generalized osteoporosis, glanders, farcy, or other malignant disorder, acute inflammatory lameness or extensive fistula, shall be condemned and destroyed. Any mule which is suspected on ante-mortem inspection of being infected with glanders shall be tested with mallein, and any mule which on physical examination is suspected of being affected with dourine shall be held for further examination or for such test as the Administrator may prescribe.

(b) (1) A careful post-mortem examination and inspection shall be made of all carcasses and parts thereof of all mules inspected under this section,

at the time of slaughter. All carcasses and parts of mules found to be affected with any disease listed under paragraph (a) of this section shall be condemned and destroyed.

(2) Other carcasses and parts of mules found abnormal or diseased upon inspection under this section shall be disposed of in accordance with such provisions of the meat inspection regulations (Subchapter A of this Chapter) as are deemed applicable by the Administrator.

§ 355.42 Marking of mule meat and animal food mule meat byproduct.

All mule meat and animal food mule meat byproduct inspected under this part shall be marked and identified as the Administrator may require in any particular case.

[25 F.R. 1357, Feb. 16, 1960, as amended at 32 F.R. 13115, Sept. 15, 1967]

★ U. S. GOVERNMENT PRINTING OFFICE : 1976 211-403/7







